Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHATENIÈRE
2019

Ground where chestnut trees and hazel trees were planted.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Exceptional view on the vineyard of la Côte. Terroir facing to South-West sited in small, white and very limestone terrasses. A steep enough slope gives an early enough maturity. It became a famous terroir for the last fifteen years.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 8,45 ha
Altitude : 300-350 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

12 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 25% of new oak)

14,5% vol.

TASTING

Tasting note

La Chatenière is one of the oldest vineyard of Saint-Aubin planted in Chardonnay. It is a very floral wine with notes of citrus on the finish which give it length and subtlety.

Food pairings

Ideal with crayfish tails, grilled fish, a pike cooked with sauce.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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