



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU CHATENIÈRE 2018

Ground where chestnut trees and hazel trees were planted.



### VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

### 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 grappes

Fining: yes

Filtration : yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% 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 at the end of the mouth which give it length and finesse

#### Food pairings

Ideal with crayfish, grilled fish, the pike cooked in sauce.

**Serving temperature** :10-12°C

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