



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHATENIÈRE 2016

Ground where chestnut trees and hazel trees were planted.



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 20% of new oak)

12,5% vol.

TASTING

Tasting note

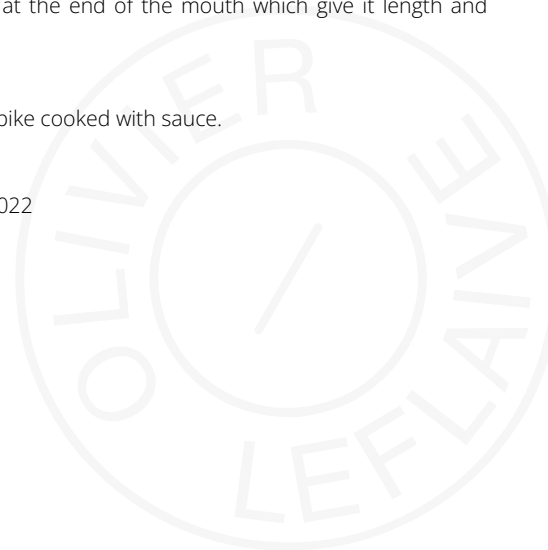
La Chatenière is one of the oldest vineyard of Saint-Aubin planted in Chardonnay. It is a very floral wine with notes of citrus at the end of the mouth which give it length and finesse

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2018-2022



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