



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN 2021

This name comes from the vineyard located below a sharp rock which looks like the canine of a dog.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Blending of three plots in the top of the part of the territory, along Puligny-Montrachet. It is a limestone soil, draining, facing South.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,1 ha

Altitude : 250-300 m

Average age of vines : 31

VINIFICATION

100% Chardonnay

100% crushed grappes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

14,5% vol.

TASTING

Tasting note

Wine of a great aromatic purity which combines fruity and mineral flavors.

Food pairings

Ideal with semi-cooked tuna with gomasio or even a fine snail tart, vegetable garden

Serving temperature : 10-12°C

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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