Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN
2019

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



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

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 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 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 poultry, white meat, fish, seafood and also mild cheeses.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

olivier-leflaive.com