



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU DENTS DE CHIEN 2018

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



### 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

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 grappes

Fining: yes

Filtration : yes

12 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 15% of new oak)

13% vol.

### TASTING

#### Tasting note

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

#### Food pairings

Ideal with poultries, white meats, choice fishes, seafood and also mild cheeses.

**Serving temperature** :10-12°C

#### Olivier Leflaive

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