



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

8 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

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

Serving temperature : 10-12°C

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