



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN 2016

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



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 % whole berry

Fining: yes

Filtration : yes

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

13,5% vol.

TASTING

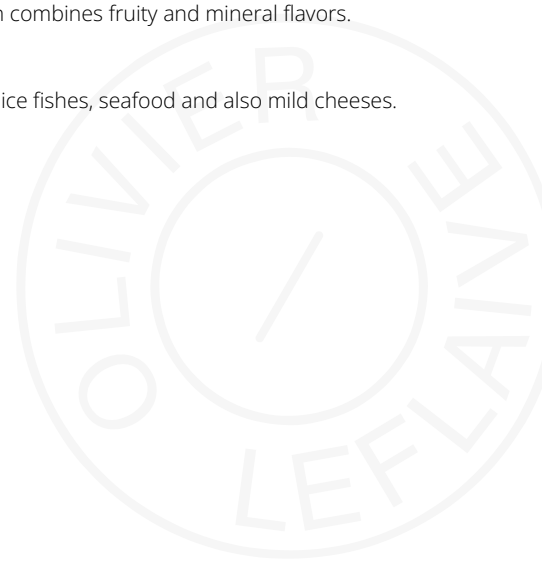
Tasting note

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

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