



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHAMPLOTS 2020

Champlots: fields with the suffix Bourguignon very common "ots"



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

A steep, south-west-facing vineyard overlooking the hamlet of Gamay.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 10,92 ha
Altitude : 300-350 m
Average age of vines : 15

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Fining: yes
Filtration : yes (Lenticulaire)

12 months 100 % oak barrels (whose 17% of new oak)

13,10% vol.

TASTING

Tasting note

Champlots is always lean, even angular at times. An excellent canvas for Chardonnay's iodine, limestone and citrus qualities.

Food pairings

Ideal with langoustine, crab and lobster and goes really well with grilled white meat and soft cheese.

Serving temperature : 10-12°C

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