



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHAMPLOTS 2019

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



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

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

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

14,50% vol.

TASTING

Tasting note

Champplots 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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