



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHAMPLOTS 2018

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



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

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 : 14

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)

13% 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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