



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHAMPLOTS 2017

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



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

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 : 13

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

8 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13,5% 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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