



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1^{ER} CRU EN REMILLY 2021

Remilly come from the Gallo-roman name "Romillus", former owner of this land ?



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

This terroir protects from frost in the area of Montrachet. It is the historical terroir of Saint Aubin, ravaged by phylloxera then cultivated since the seventies. Limestone soil. In the night, grappes are still warmed by summer heat. Mineral character, like flint in a dynamic style.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 29,72 ha

Altitude : 250-300 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

100% crushed grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

14,5% vol.

TASTING

Tasting note

Notes of almond, cinnamon, spices, a fine and charming wine which evolves on fatness and richness with age.

Food pairings

Ideal with a carpaccio of scallops, citrus fruits and fiery olive oil or a Foie Gras with lime zest, candied dates.

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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