Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU EN REMILLY
2019

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



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

This terroir protects the Montrachet vineyard from the frost. This historical terroir of Saint Aubin, ravaged by phylloxera was replanted during the seventies. Limestone soil. During the night, grapes are still warmed by the stones heated by the sun. 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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

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 ageing.

Food pairings

Ideal with oysters or a scallop carpaccio ,trout cooked with almonds.

Serving temperature : 10-12°C

Should be drunk between : 2021-2027

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