



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU EN REMILLY 2018

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



### 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

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

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

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

#### Food pairings

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

**Serving temperature** :10-12°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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