



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU EN REMILLY 2018

Remilly might 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 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 3 months in stainless steel tank)

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

13% vol.

TASTING

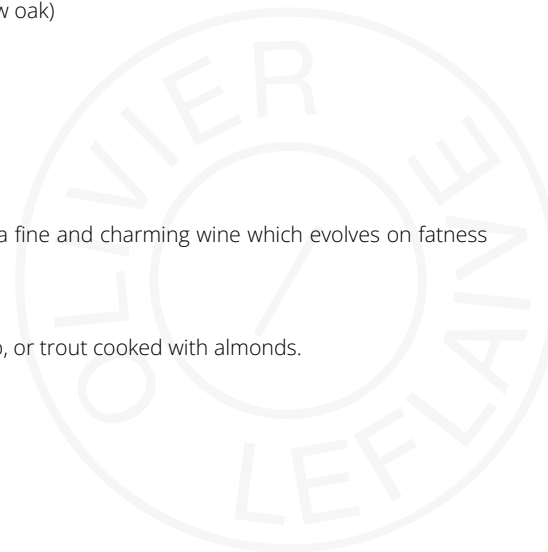
Tasting note

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

Food pairings

Ideal with oysters, a scallop carpaccio, or 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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