Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU EN REMILLY
2011

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



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 : 20 years

VINIFICATION

100% Chardonnay

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