



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SANTENAY 1ER CRU PASSETEMPS 2018

Passetemps no doubt refers to how difficult it is to work this piece of 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

SE exposure on the outskirts of the village heading towards Chassagne-Montrachet.  
Wine-Growing method : Sustainable  
Harvest: 100 % manual

Soil : Brown limestone soil and some blue clays. Cordon de Royat pruning.  
Production area : 11,46 ha  
Altitude : 240-260 m  
Average age of vines : 30

### VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grappe

Finning: no

Filtration : yes

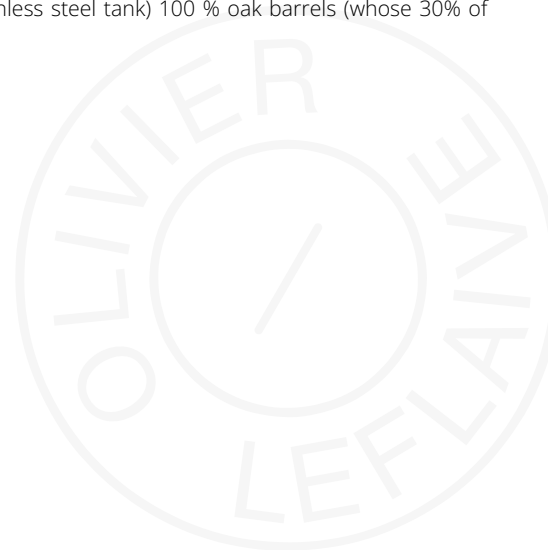
Alcoholic fermentation in open vats: 20 days

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13% vol.

### TASTING

Serving temperature :17-19°C



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



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