



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2019

It is said that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet



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 cuvée is made out of a single plot of our Domaine, located in Puligny-Montrachet. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. The grape has an early maturity. The wine is subtle, almost aristocratic.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100 % manual

Soil : Marl and Limestone

Production area : 7,58 ha

Altitude : 250-300 m

Average age of vines : 56

VINIFICATION

100% Chardonnay

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

100% whole berries

Fining: yes

Filtration : yes

18 months (whose 4 months in stainless steel) 100 % oak barrels (from one vintage)

14,5% vol.

TASTING

Tasting note

The texture combines power and tone, richness and delicacy. A fine wine with perfect balance. A little lighter than les Montrachet, it develops more towards a mineral wine.

Food pairings

With grilled crayfish or pan scallops.

Serving temperature : 12-14°C

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