



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2008

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



VINEYARD

This cuvée is made out of a single plot of our Domaine, located in Puligny. 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.

Maximum yield authorized : 48 hl/ha

Wine-Growing method : Bio-dynamic (non-certified)

Harvest: 100 % manual

Soil : Marl

Production area : 7,58 ha

Altitude : 250-300 m

Average age of vines : 55 years

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

17 months 100 % oak barrels

TASTING

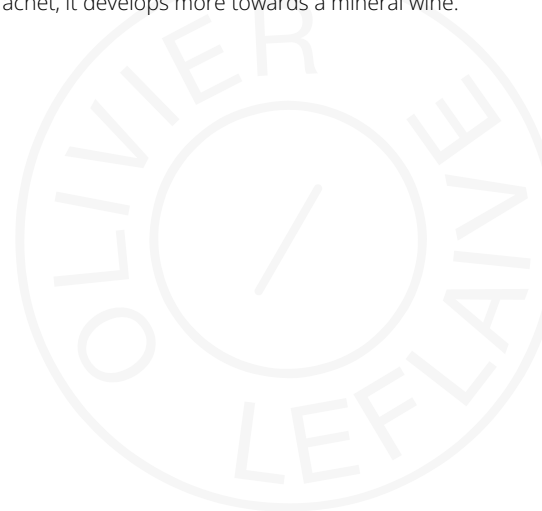
Tasting note

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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