



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTRACHET GRAND CRU 2021

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It is in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there. Our supply of grapes is located in Puligny-Montrachet in order to produce maximum 800 bottles every vintage.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : calcareous clay

Production area : 8 ha

Altitude : 250-300 m

Average age of vines : 45

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13,5% vol.

TASTING

Tasting note

This wine of great tonality is both concentrated and chiselled. With great vitality, it reveals itself through an excellent finish.

Food pairings

Ideal with veal rice with cream, or Bresse poultry with morels and white truffles.

Serving temperature :12-14°C

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