



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTRACHET GRAND CRU 2014

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



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 "Pholadomyia 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 : 40 years

VINIFICATION

100% Chardonnay

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

100% crushed grappes

Fining: yes

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

13,5% vol.

TASTING

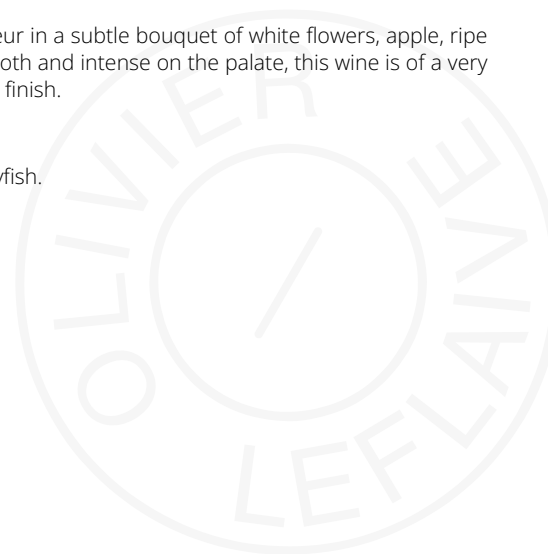
Tasting note

An iconic wine that reveals its grandeur in a subtle bouquet of white flowers, apple, ripe pear, spices and mineral notes. Smooth and intense on the palate, this wine is of a very nice precision and a remarkable long finish.

Food pairings

Ideal with creamy sweetbread or crayfish.

Serving temperature : 12-14°C



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



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