Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX
2021

Val and Vaux are words from ancient French which have retained the literal meaning of the Latin word Vallis "valley" from which they come. They also retained the feminine gender often used for place names.



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

On the territory of Buxy. Eastern exposure. The soil is clayey and deep with a marly presence in the middle of the slope. Early terroir.
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Calcareous clay, Marls
Production area : 9,7 ha
Altitude : 300-350 m
Average age of vines : 40

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

Full and round on the palate with notes of minerality, spices and hazelnut. A zesty and pleasant wine.

Food pairings

Ideal with vegetables terrines, and some cheese such as goat cheese and Emmental.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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