Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHATENIÈRE
2021

Ground where chestnut trees and hazel trees were planted.

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

Exceptional view on the vineyard of la Côte. Terroir facing to South-West sited in small, white and very limestone terrasses. A steep enough slope gives an early enough maturity. It became a famous terroir for the last fifteen years.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 8,45 ha
Altitude : 300-350 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

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

12 months (whose 3 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

La Chatenière is one of the oldest vineyard of Saint-Aubin planted in Chardonnay. It is a very floral wine with notes of citrus on the finish which give it length and subtlety.

Food pairings

Ideal with Dombes-style frog legs or trout meunière with roasted almonds, variation of green vegetables

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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