Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE
2015

VINEYARD

Pinot Noir and Chardonnay have always grown on the territory of Chassagne.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 80,28 ha
Altitude : 250-300 m
Average age of vines : 35 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
100 % destemmed grappes
Finning: no
Filtration : light with a lenticular filter
19 days of fermentation on the skins at cold temperature

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

13,5% vol.

TASTING

Tasting note

A nose dominated by scents of cherry, gooseberry combined with more gamey and spicy notes. A good tannic structure on the palate in its youth which evolves with age towards a very tasteful structure.

Food pairings

Ideal with grilled or roasted lamb and pork.

Serving temperature : 17-19°C

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

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