Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 2008

Its name derives from "Pul" which means "marais": marsh. Puligny is on small pockets of water which prevent building of underground cellars.

VINEYARD

This A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 114,22 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes

18 months (whose 6 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

This famous wine from our domain expresses noble and distinguished aromas with notes of citrus, beautiful minerality and toasted scents. The mouth is elegant and tonic with a very long persistence.

Food pairings

Ideal with grilled veal served with mushrooms, grilled saltwater fish and goat cheese.

Serving temperature : 11-13°C

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