Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES
2011

This vineyard is located in a former oak forest (derived from "chasnes" in old French language or "chanières").

VINEYARD

A whole of six plots scattered on the terroir located below les Grands Crus of Batard and Bienvenues Batard. This terroir is considered as the richest and the most powerful of its category. Blend of several plots with a brown soil on a limestone flagstone.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 9,12 ha
Altitude : 230-250 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 .
70 % crushed grappe , 30% whole grappe
Finning: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A powerful, rich and concentrated Puligny-Montrachet.

Food pairings

Ideal with fleshy fish such as burbot, and veal blanquette.

Serving temperature : 11-13°C

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