



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2018

The landscape flares out here in broad perspectives. It is one of the first Celtic and Gallo-Roman vine sanctuaries in Burgundy.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown and limestone soil where the rock is deep, the vines have to be brought to a certain maturity obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, La Perrière, Combe Bazin, en Chevrot and Sous le Château.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 135 ha

Altitude : 300-350 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grappe

Fining: yes

Filtration : yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

The wine colour is pale yellow, aromas of white flowers, yellow fruits (mirabelle) dominated by minerality. The palate offers a certain liveliness softened with age.

Food pairings

Ideal with raw fishes, grilled poultry or soft cheese as Camembert.

Serving temperature : 10-12°C

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