



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES LEVRONS 2020

Puligny derives from Pulynie (village on water). In the 14th Century, a Levron referred to a haunt for hares!



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Poor clay-limestone soils so shallow that bedrock is visible in places.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Poor clay-limestone soils so shallow that bedrock is visible in places.
Production area : 6,56 ha
Altitude : 230 m
Average age of vines : Vineyard planted between 1951 and 1976

VINIFICATION

100% Chardonnay

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

100 % whole grapes

Fining: Yes

Filtration : Yes (Lenticulaire)

20 months (whose 8 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13,40% vol.

TASTING

Serving temperature : 11-13°C



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