Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU
2015

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.

VINEYARD

Wine made from an assembly of different origin of vine in the appellation Chablis 1er Cru, from Vaucoupin, Fourchaume and Montée de Tonnerre. This wine respects the Cuvée Ronde, traditional Bourguignone.
Wine-Growing method : sustainable
Harvest : 100 % mecanical
Soil : Argilo-calcarious, Kimméridgian
Production area : 776,08 ha
Altitude : 230-250 m

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % destemmed grappes.
Finning: Oui
Filtration : yes (kieselgur)

10 months (whose 3 months in stainless steel tank) 70 % oak barrels (whose 10 % of new oak)

12,5% vol.

TASTING

Tasting note

A wine with a complex and persistent bouquet, mixed with aromas of acacia honey, a hint of iodine and vegetable nuances.

Food pairings

The Premier Cru is of great aromatic complexity, which predisposes it to many associations, including hot oysters and fish in sauce. It will get up again accompanied by a ham in Chablis, the local specialty.

Serving temperature : 10-12°C

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