Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2020

We skip the southern wall of Montrachet to set foot in Chassagne-Montrachet 1er Cru Blanchot Dessus. It is also the neighbour of Chassagne 1er Cru Dent de Chien. It should be noted that part of Blanchot is in the village appellation, it is Blanchot Dessous.

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

It is quite similar with that of the Grand Cru Criots-Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbours. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.
Control method: reasoned control
Manual harvest: 100%
Soil : Limestone clay
Production area : 1,17 ha
Altitude : 250-260 m

VINIFICATION

100% Chardonnay

100% whole berries
24h static settling
Alcoholic and malolactic fermentations in oak barrels

17 months (whose 5 months in stainless steel tank)
100% oak barrels (1 vintage old barrel)

13% vol.

TASTING

Tasting note

Subtle wine, quite reserved at the beginning of its youth, which over time releases all the complexities of limestone and white earths.

Food pairings

Ideally suited to grilled shellfish or in sauce, a sea bass or line-caught Saint-Pierre.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

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