



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU HAMEAU DE BLAGNY 2015

This word derives from the name of the hamlet located above Puligny-Montrachet.



### VINEYARD

Located at the top of the hill where the panorama is beautiful. Chardonnay produces fruity and ripe grapes. Maturity is later than elsewhere.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,28 ha

Altitude : 300-350 m

Average age of vines : 50 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 (with lenticular filter)

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

### TASTING

#### Tasting note

Floral and fruity notes. A wine which combines fatness with minerality while maintaining its finesse.

#### Food pairings

It is ideal with seafood, fish cooked with cream, or with strong cheese such as Munster and Comté.

**Serving temperature :** 12-14°C



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



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