Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2019

In the past, the ground was planted with truffle trees.

VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

Area favorable to the grey truffles from Burgundy. The soil is shallow with limestone, but also very poor. Wine of great distinction, very mineral with flinty notes. Only 600 to 700 bottles.
Purchase of grapes, harvest by us.
Vineyard planted in 1971.
Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 2,48 ha
Altitude : 300-350 m
Average age of vines : 48 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

18 months (whose 6 months in stainless steel tank)
100 % oak barrels

14% vol.

TASTING

Tasting note

Flowery aromas with honeysuckle. Flighty, tight and racy minerality quivers though the oakiness on the palate.

Food pairings

Ideal with a fowl from Bresse cooked with truffles.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

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

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