Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS
2020

In Burgundy, this word refers to some old common fields cultivated then lied fallow, or planted with hornbeam trees.

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

Located on the side of Chassagne-Montrachet, this vineyard grows on white and very calcareous soils. The steep slope gives later maturity. It has become a very famous terroir for the last fifteen years.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 15,09 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

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

12 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 16% of new oak)

12,90% vol.

TASTING

Tasting note

Nose of peach, ripe apple, vanilla, enhanced by notes of dried fruits, it reveals great aromatic fullness and richness on the palate with discreet sharpness that gives a beautiful finish.

Food pairings

Ideal with seafood or fish cooked in sauce.

Serving temperature : 10-12°C

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

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