



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS 2015

In Burgundy, this word refers to the old common fields cultivated and lain fallow again, or planted of hornbeams.



VINEYARD

Located on the side of Chassagne-Montrachet, this vineyard grows on white and very calcareous soils. The steep slope gives early 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 : 35 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Finning: yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

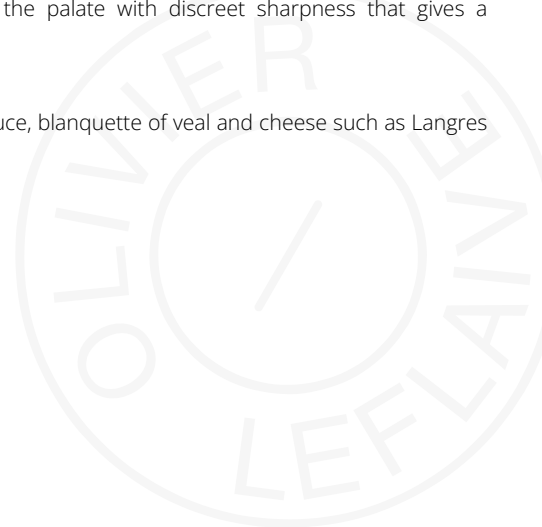
Tasting note

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, fish cooked in sauce, blanquette of veal and cheese such as Langres or Saint Nectaire.

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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