Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN
2017

This name comes from the vineyard located below a sharp rock which looks like the canine of a dog.

VINEYARD

Blending of three plots in the top of the part of the territory, along Puligny-Montrachet. It is a limestone soil, draining, facing South.

Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 16,1 ha
Altitude : 250-300 m
Average age of vines : 31 years

VINIFICATION

100% Chardonnay

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

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

13% vol.

TASTING

Tasting note

Wine of a great aromatic purity which combines fruity and mineral flavors.

Food pairings

Ideal with poultry, white meat, fish, seafood and also mild cheeses.

Serving temperature : 10-12°C

Should be drunk between : 2020-2024

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

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