Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU EN REMILLY
2020

Remilly might come from the Gallo-roman name "Romillus", former owner of this land?

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

This terroir protects the Montrachet vineyard from the frost. This historical terroir of Saint Aubin, ravaged by phylloxera was replanted during the seventies. Limestone soil. During the night, grapes are still warmed by the stones heated by the sun. Mineral character, like flint in a dynamic style.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 29,72 ha
Altitude : 250-300 m
Average age of vines : 26 years

VINIFICATION

100% Chardonnay

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

13 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

Notes of almond, cinnamon, spices, a fine and charming wine which evolves on fatness and richness with ageing.

Food pairings

Ideal with oysters or a scallop carpaccio, trout cooked with almonds.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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