Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2011

It is said that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet

VINEYARD

This cuvée is made out of a single plot of our Domaine, located in Puligny-Montrachet. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. The grape has an early maturity. The wine is subtle, almost aristocratic.
Maximum yield authorized : 48 hl/ha
Wine-Growing method : Bio-dynamic (non-certified)
Harvest: 100 % manual
Soil : Marl
Production area : 7,58 ha
Altitude : 250-300 m
Average age of vines : 55 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% whole berries
Finning: yes

18 months (whose 6 month in stainless steel) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

The texture combines power and tone, richness and delicacy. A fine wine with perfect balance. A little lighter than les Montrachet, it develops more towards a mineral wine.

Food pairings

With grilled crayfish or pan scallops.

Serving temperature : 12-14°C

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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