Olivier Leflaive, Chassagne-Montrachet Blanc, Houillères, Folatières, Burgundy, France

PRODUCER PROFILE

Olivier Leflaive is a respected négociant and wine producer based in Puligny-Montrachet, in the heart of Burgundy's Côte de Beaune.

Emerging from a long line of Burgundian vignerons, Olivier founded his own domaine in the early 1990s after branching out independently from the famed Domaine Leflaive. Today, the estate encompasses approximately 17ha of owned vineyards and sources fruit from over 100ha of contracted growers across Burgundy, including prestigious areas such as Chablis, the Côte Chalonnaise, and the Côte de Beaune. Known for its refined white Chardonnays, the house also maintains a small but focused production of Pinot Noir reds and Aligoté whites. Beyond winemaking, Olivier Leflaive has become a benchmark for Burgundy hospitality, offering luxurious accommodation, vineyard tours and fine dining through the award-winning hotel, bistro, and Klima restaurant.

VITICULTURE

The plot is situated in the northern part of the appellation, near Puligny, from which it derives its distinctive minerality. It includes one of the estate's own vineyards, planted in 1952, along with an adjacent neighboring parcel. The maximum authorised yield is 57 hectoliters per hectare. The vineyard is cultivated using sustainable wine-growing methods, with 100% manual harvesting. The soil is composed of calcareous clay, providing an ideal foundation for the vines.

WINEMAKING

The winemaking begins with 100% whole grape pressing, preserving the fruit's pristine purity and aromatic complexity. Following a gentle 24-hour static settling to clarify the juice, both alcoholic and malolactic fermentations unfold in oak barrels, imparting depth and a velvety texture. The wine then ages gracefully for 18 months—12 months in oak barrels and an additional 6 months in stainless steel tanks—allowing seamless integration and refinement. Crafted entirely in oak barrels, with 20% new oak adding elegant spice and structure, this meticulous process yields a wine of exceptional richness, balance, and finesse.

TASTINGNOTE

This wine unveils expressive mineral notes of flint, delivering a compelling tension on the palate. Its texture is richly tactile, offering a satisfying, almost chewy mouthfeel. The finish is beautifully rounded with lingering accents of fresh almond, adding an elegant and refreshing complexity.

FOOD MATCHING

Ideal with a veal tenderloin or creamy scallops.

Product code: 6346

TECHNICAL DETAILS

Varieties:
Chardonnay 100%

Features:
Biodynamic
Producer works organically

ABV:
13.5%

Colour:
White

Time: 12 Months
Type: French Oak
% wine oaked: 100
% new oak: 20

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