



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE CHARDONNAY 2013



### VINEYARD

A whole of selected plots in la Côte de Beaune, la Côte Chalonnaise and also les Hautes Côtes.

Wine-Growing method : sustainable

Soil : Stilty clay

Production area : 775.90 ha

Altitude : 250-300 m

Average age of vines : 25 years

### VINIFICATION

100% Chardonnay

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

100% crushed grappes, 100% destemmed grappes

Fining: yes

10 months 100 % in stainless steel tank

12,5% vol.

### TASTING

#### Tasting note

An elegant wine with a sharp and fruity flavour. It is supple and gourmand on the palate.

#### Food pairings

Ideal with aperitif and with starters.

**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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