



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY 2008



VINEYARD

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

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Stilty clay

Production area : 775.90 ha

Altitude : 250-300 m

Average age of vines : 20 years

VINIFICATION

100% Chardonnay

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

20% crushed grappes, 80% whole berries

Fining: yes

11 months 90 % in stainless steel tank, 10% in oak barrels

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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