



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## CHABLIS LES DEUX RIVES 2020



### 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

Blend of selected plots on both sides of the Serein.  
Wine-Growing method : Sustainable  
Harvest: 100% mechanical  
Soil : Calcareous Clay, Kimméridgian  
Production area : 3318,34 ha

### VINIFICATION

100% Chardonnay  
100% destemmed grappe  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
10 months (whose 5 months in stainless steel)  
100% in stainless steel  
12,10% vol.

### TASTING

#### Tasting note

Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, a bouquet of freshness and most often iodized notes.

#### Food pairings

Ideal with terrines of fish and warm oysters.

**Serving temperature :** 10-12°C

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