



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHABLIS LES DEUX RIVES 2019



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### 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

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

100 % destemmed grape.

Fining: yes

Filtration : yes

11 months (whose 4 months in stainless steel)

12% in oak barrels, 88% in stainless steel

13% 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

**Should be drunk between :** 2021-2026

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



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