



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2018



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 .

90 % destemmed grape, 10% whole berries

Fining: yes

Filtration : yes

11 months of aging in thermoregulated stainless steel tanks of small capacity to allow the lees to be riddled.

13,50% 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 : 2020-2025

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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