



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHABLIS LES DEUX RIVES 2017



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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 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 :** 2020-2023

Olivier Leflaive

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

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



olivier-leflaive.com