



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2017

Blending of several plots from each side of the Serein river.



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

The Petit Chablis appellation is mainly located on soils dating from the Portlandian while the other appellations, Chablis, Chablis Premier Cru and Chablis Grand Cru, developed on the hillsides, are mainly found on Kimmeridgian soils. It is in this particular subsoil, outcropping in places, that Chablis wines draw their typicity, their purity, their finesse, their minerality.

Wine-Growing method : Sustainable

Harvest: 100% mechanical

Soil : Calcareous clay, Kimmeridgian

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 grapes.

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

12,50% 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 fish terrines and warm oysters.

Serving temperature : 10-12°C

Should be drunk between : 2020-2023

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