



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2016



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
Altitude :
Average age of vines :

VINIFICATION

100% Chardonnay

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

100 % destemmed grappe.

Fining: yes

Filtration : yes

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

12,5% 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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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