



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

### 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.

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

**Should be drunk between :** 2018-2021



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



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