



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2015



VINEYARD

Whole of vineyards selected from both sides of the river Serein which separates le Chablisien in 2 distinctive banks. 12 plots of different styles, vinified on their own and then blended altogether during spring.

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 grappe.

Fining: yes

Filtration : yes (kieselgur)

9 months 100 %in a small stainless steel tank to move the lees.

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 exotic notes.

Food pairings

Ideal with terrines of fish and warm oysters.

Serving temperature : 10-12°C



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