



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES 2012

These vines are covered by stones.



VINEYARD

This vineyard of our own is located on a rocky bed which has been used in the past to build the near wash house in Corpeau.

Wine-Growing method : organic (non-certified)

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 8,41 ha

Altitude : 230-250 m

Average age of vines : 15 years

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

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Fine nose with nice mineral and lemony notes, balanced with earth, peach and sap. An intense and robust wine which grows in mouth and subtly ends in a long and supple finish.

Food pairings

Ideal with fine fish such as bass and carp.

Serving temperature : 11-13°C



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