



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 2008



VINEYARD

Whole of plots located on soft slopes on which limestone shows on the surface, only vines can prosper. We blend in this wine "Lieux dits" (designated areas) such as Les Pucelles, Vermarain, Jorcul and Le Banc. Wine a bit firm in its youth.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 80,15 ha

Altitude : 250-300 m

Average age of vines : 30 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Finning: yes

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

TASTING

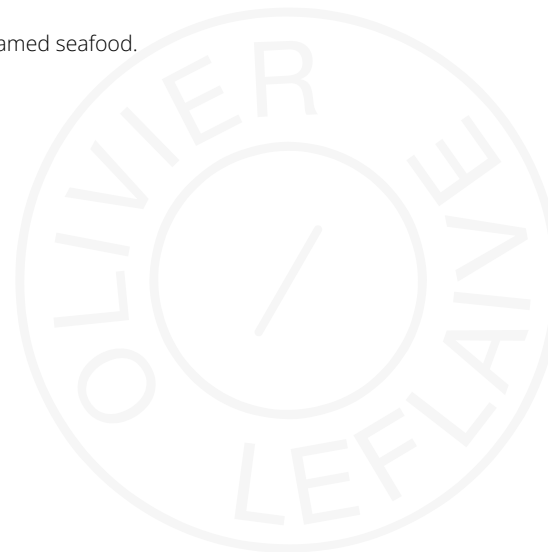
Tasting note

Flint, orange blossom, then with age aromas of cinnamon and almond paste. A complex and racy wine.

Food pairings

Ideal with fish with a firm flesh or steamed seafood.

Serving temperature : 10-12°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