



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN SOUS LE CHÂTEAU 2008

Its only a piece of information about the area.



VINEYARD

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its limestone stony soil give a wine of personality mixing rich but subtle aromas.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 23,85 ha

Average age of vines : 40 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Fining: yes

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

13% vol.

TASTING

Tasting note

Freshness combined with minerality of terroir and a generous personality.

Food pairings

Ideal with pâtés, terrines and potted meat

Serving temperature : 10-12°C



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