



*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



**Olivier Leflaive**

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - [contact@olivier-leflaive.com](mailto:contact@olivier-leflaive.com) - [olivier-leflaive.com](http://olivier-leflaive.com)

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



[olivier-leflaive.com](http://olivier-leflaive.com)