



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHAMPLOTS 2012

Champplots: fields with the suffix Bourguignon very common "ots"



VINEYARD

A steep, south-west-facing vineyard overlooking the hamlet of Gamay.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 10,92 ha
Altitude : 300-350 m
Average age of vines : 10 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

11 months (whose 2 months in stainless steel tank) 100 % oak barrels
13% vol.

TASTING

Tasting note

Champplots is always lean, even angular at times. An excellent canvas for Chardonnay's iodine, limestone and citrus qualities.

Food pairings

Ideal with langoustine, crab and lobster and goes really well with grilled white meat and soft cheese.

Serving temperature : 10-12°C



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