



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



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