



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU CHAMPLOTS 2010

Champlots: 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 : 5 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)

### TASTING

#### Tasting note

Champlots 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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