



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2023

Assembly of plots located on either sides of the Serein.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

The Petit Chablis appellation is mainly located on soils dating from the Portlandian while the other appellations, Chablis, Chablis Premier Cru and Chablis Grand Cru, developed on the hillsides, are mainly found on Kimmeridgian soils. It is in this particular subsoil, outcropping in places, that Chablis wines draw their typicity, their purity, their finesse, their minerality.

Wine-growing method : Sustainable

Harvest: 100% mechanical

Soil : Calcareous Clay, Kimmeridgian

Production area : 3716 ha

VINIFICATION

100% Chardonnay

100% destemmed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

10 months (whose 5 months mass blending in stainless steel)

100% in stainless steel

12,5% vol.

TASTING

Tasting note

Wine with aromas of crunchy white fruits and characteristic mineral notes. The palate presents a nice tension, supported by a clean and salivating finish. A balanced, precise wine with lovely freshness.

Food pairings

It goes wonderfully with sea bass stuffed with herbs, sushi and of course snails.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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