



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHABLIS LES DEUX RIVES 2023



### 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

Blend of selected plots on both sides of the Serein.  
Wine-Growing method : Sustainable  
Harvest: 100% mechanical  
Soil : Calcareous Clay, Kimméridgian  
Production area : 3318,34 ha

### VINIFICATION

100% Chardonnay  
100% destemmed grappe  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
10 months (whose 5 months 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 or even snails.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2030

#### Olivier Leflaive

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