



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES 2022



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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 tank
12,5% vol.

TASTING

Tasting note

This Chablis presents a beautiful balance between freshness, fruitiness and minerality. We find lemony aromas, complemented by notes of pear, with a slight hint of almond on the finish.

Food pairings

It goes wonderfully with sea bass stuffed with herbs, sushi or even snails.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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