



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE CHARDONNAY 2016



### VINEYARD

A whole of selected plots in la Côte de Beaune, la Côte Chalonnaise and also les Hautes Côtes.

Wine-Growing method : sustainable

Harvest: 30 % manual, 70% mechanical

Soil : Silty clay

Production area : 775.90 ha

Altitude : 250-300 m

Average age of vines : 26 years

### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

30% crushed grapes, 70% destemmed grapes

Fining: yes

Filtration : yes

14 months (whose 4 months in stainless steel tank)

80% % in oak barrels, 20% of stainless steel

12,5% vol.

### TASTING

#### Tasting note

An elegant wine with a sharp and fruity flavour. It is supple and gourmand on the palate.

#### Food pairings

Ideal with aperitif and with starters.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2017-2020



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



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