



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY 2012



VINEYARD

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

Wine-Growing method : sustainable

Harvest: 70 % manual, 30% mechanical

Soil : Silty clay

Production area : 775.90 ha

Altitude : 250-300 m

Average age of vines : 20 years

VINIFICATION

100% Chardonnay

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

100% destemmed grappes

Fining: yes

11 months 100 % in stainless steel tank

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



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



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