Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS LES DEUX RIVES
2020

Blend of selected plots on both sides of the Serein.

VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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% vol.

TASTING

Tasting note

Nose of peach, granny apple and lemony scents which lingers in the mouth with nice minerality, a bouquet of freshness and most often iodized notes.

Food pairings

Ideal with terrines of fish and warm oysters.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

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