



Olivier Leflaive

CHABLIS Les Deux Rives 2019



LOCATION

Production area : 3318,34 ha
Altitude : 230-250 m

TERROIR

Blend of selected plots on both sides of the Serein.
Main places of selection: Milly, Chichée, Fleys, Courgis, La Chapelle, Lignorelles, Fontenay.
Soil : Calcareous Clay, Kimméridgian

IN THE VINEYARD

Wine-Growing method : Sustainable
Harvest: 100% mechanical

VINIFICATION

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % destemmed grappe.
Finning: yes
Filtration : yes

AGEING

11 months (whose 4 months in stainless steel)
12% in oak barrels, 88% in stainless steel

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Alcohol content: 13 ABV

SERVING

Serving temperature : 10-12°C
Should be drunk between 2021 and 2026

TASTING NOTES

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 AND WINE PAIRINGS

Ideal with terrines of fish and warm oysters.



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

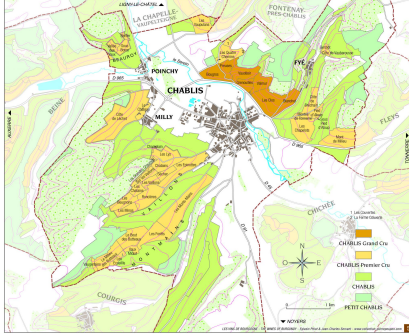


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