



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSSES LA MACABRÉE 2018

Macabrée expresses the spirit of marshes or swamps.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

This small "Climat" means the marsh, next to Meursault "Les Luchets" and "Vireuils". The clayey marly soil gives quickly a satisfactory maturity in a rich and dynamic style. Cuvée vinified from three distinct vines with different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 5,65 ha

Altitude : 300-350 m

Average age of vines : 31 ans

VINIFICATION

100% Chardonnay

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

30% whole berries, 70 % crushed grappe

Finning: yes

Filtration : yes

12 months (whose 4 months in stainless steel tank) 100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A wine from marly limestone, which gives to Chardonnay a gold green reflection with notes of hay, honey and apple. The structure is solid and persistent.

Food pairings

Ideal with the gratins of seafood and the cheeses such as gruyère .

Serving temperature :10-12°C

Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com