



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSSES LA MACABRÉE 2017

Macabrée expresses the spirit of marshes or swamps.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 .

100 % crushed grappe

Fining: yes

Filtration : yes

7 months (whose 4 months in stainless steel tank) 100% oak barrels (whose 18% 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

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

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