Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 2020

These excellent lands for vines were developed by the monks of Cîteaux since 1098.



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

It is the largest village of la Côte de Beaune which produces mainly white wines. According to the location of plots, the soil is rich and deep (at the bottom of the hilside) or limestone and marly in the "mountain". For our cuvee, we blend 15 to 20 different but complementary plots in order to obtain rich and elegant wines.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 279 ha
Altitude : 250-300 m
Average age of vines : 35/40 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole grapes

13 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

A wine with a fine aromatic intensity of almond, hazelnut, apple and a balance between smoothness and freshness on the palate.

Food pairings

Ideal with grilled seafood or in sauce like prawns or lobsters.

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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