Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 % crushed grapes

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 22% of new oak)

14,5% 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 : 2022-2028

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

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