



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 2018

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



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

It is the biggest 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 hillside) or limestone and marly in the "mountain". Our cuvee comes from a blending of 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 : 284,48 ha

Altitude : 250-300 m

Average age of vines : 35/40

VINIFICATION

100% Chardonnay

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

50 % crushed grappe, 50% whole grape

Fining: yes

Filtration : yes

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

13% 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 served with a prawn or crayfish sauce.

Serving temperature : 11-13°C

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



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