



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT 2017

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



### 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

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 .

100 % crushed grappe

Fining: yes

Filtration : yes

12 months (whose 4 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 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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