Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 2016

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



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 : 284,48 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

16 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 18% 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 or in sauce served with prawns or lobsters.

Serving temperature : 11-13°C

Should be drunk between : 2020-2023

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