Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# MEURSAULT LES CLOUS
# 2019

The word Clous is a closer word to "Clos" meaning "Enclosed Garden" (Burgundian variant)




## 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

The hillside vineyard, facing due east, is divided into two parts of which the lower is clearly the better. There is plenty of clay in the soil but in a brittle version, thus easy to work.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 18,35 ha
Altitude : 250-300 m
Average age of vines : 36 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 18% of new oak)

14% vol.

## TASTING

**Tasting note**

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

**Food pairings**

Ideal with poultry cooked in white sauce and blue cheese.

**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