



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES CLOUS 2017

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



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

The hillside vineyard, facing due east, divided into two parts of which the lower is clearly the better. There is plenty of clay in the soil but it's friable in nature, so 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 % whole berry

Finning: yes

Filtration : yes

16 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 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

Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com