Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES CLOUS
2017

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



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 % whole berries

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

Should be drunk between : 2021-2024

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