



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT NARVAUX 2020

This word derives from Latin language "vallis" which means valley: in French: " un val, des vaux"



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Blending of different vineyards in the terroir of Narvaux (Dessous and Georges), located above the 1er Crus Genevrières and Poruzots. Facing East and on a steep slope, the vineyard grows on a subsoil composed of hard rocks, type Comblanchien. The terroir produces structured and rich wines.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 13,44 ha

Altitude : 250-300 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

16 months (whose 5 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,10% vol.

TASTING

Tasting note

Power combines with finesse and silky tannins. In the mouth the wine is pure, complexe with a long finish. A wine with a great aging capacity.

Food pairings

Ideal with choice fish cooked in tinfoil or fried in butter and tender white meat.

Serving temperature : 11-13°C

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