



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT NARVAUX 2017

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



### 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

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grappes

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% 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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