Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT NARVAUX
2017

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



VINEYARD

Blending of different vineyards in the terroir of Narvaux (Dessous and Gorges), 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 grapes

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, complex with a long finish. A wine with a great ageing capacity.

Food pairings

Ideal with choice fish cooked in tinfoil or fried in butter.

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

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