



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT NARVAUX 2012

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 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 : 35 years

VINIFICATION

100% Chardonnay

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

100 % destemmed grappe

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

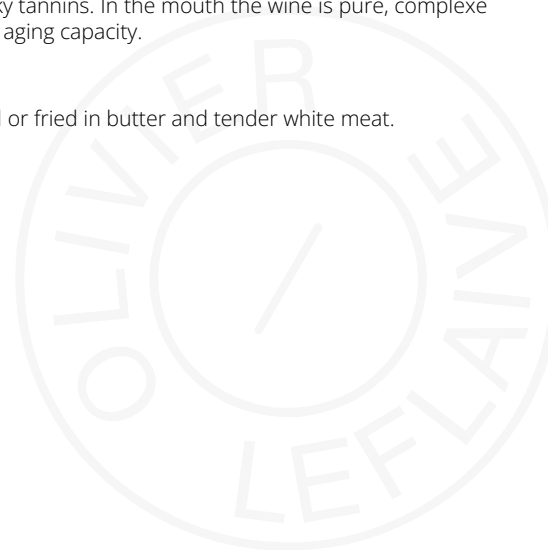
Tasting note

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

Food pairings

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

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