



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT TILLETS 2020

It's a vineyard bounded by limes.



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

Next to Narvaux and Les Clous, the terroir of Tillets covers old quarries. In the marly area of Meursault, the wine produced is more similar to the style of Puligny. The wine structure is elegant, floral and a little angular.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 11,99 ha

Altitude : 300-350 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% whole berries

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

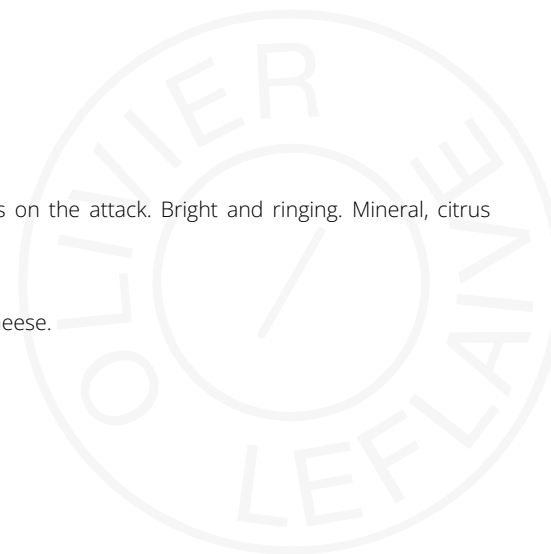
Tasting note

High toned lemony aroma. Pounces on the attack. Bright and ringing. Mineral, citrus and lovely long, high wired finish.

Food pairings

Ideal with sole meunière and goat cheese.

Serving temperature : 11-13°C



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