



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT TILLETS 2019

It's a vineyard bounded by limes.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

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

100 % whole berries

Fining: yes

Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

14,5% 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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