



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT TILLETS 2018

It's a vineyard bounded by limes.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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% crushed grappes

Fining: yes

Filtration : yes

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

13% 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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