



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT TILLETS 2013

It's a vineyard bounded by limes.



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 : 40 years

VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Fining: yes

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 30% 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



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