



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS 2021

"Vireuil" derives from the verb "vire" which means to go round, like the path going round the vineyard.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,05 ha

Altitude : 300-350 m

Average age of vines : 41

VINIFICATION

100% Chardonnay

100% whole berries

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

This wine presents a beautiful aromatic purity with notes of white citrus fruits. On the palate, it is a fresh and nervous wine. The terroir is at the rendezvous.

Food pairings

Ideal with sole meunière and spring vegetables, langoustines, orange and vegetable tagliatelle or Pâté Pantin

Serving temperature : 11-13°C

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