Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS
2019

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



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

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 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries

17 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 18% of new oak)

14,5% vol.

TASTING

Tasting note

A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey.

Food pairings

Ideal with fattened chicken in cream sauce and Epoisses cheese.

Serving temperature : 11-13°C

Should be drunk between : 2022-2028

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