Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS
2018

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



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

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 % crushed grapes

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 22% of new oak)

13,5% 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 : 2021-2027

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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