



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT VIREUILS 2013

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



### 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 : 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 20% of new oak)

13% vol.

### TASTING

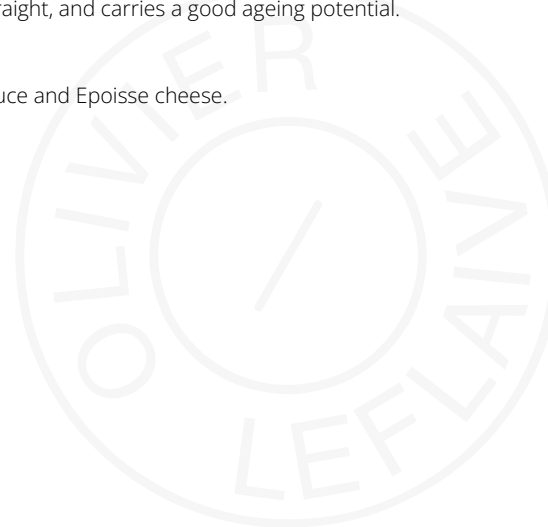
#### Tasting note

A wine that develops a complex and full-bodied aromatic range with notes of toasted bread and honey. This is coupled with a beautiful delicacy due to its location on the hillside. This racy wine is pure and straight, and carries a good ageing potential.

#### Food pairings

Ideal with fatted chicken in cream sauce and Epoisse cheese.

**Serving temperature : 11-13°C**



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



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