



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES MEIX 2017

"Les Meix" means the houses located in the middle of the domain.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

VINEYARD

This terroir is on a silty structure with gravel. The wine is characterized by its minerality and its elegance. Cuvee of blending from the purchase of grapes and from our own vine.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 5 ha
Altitude : 230-250 m
Average age of vines : 51 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grappe
Finning: yes
Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

With a dense and concentrated structure, this floral wine expresses an exemplary finesse.

Food pairings

Ideal with the choice and delicate fishes cooked in creamy sauce.

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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