



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET LES MEIX 2013

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



### 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 : 50 years

### VINIFICATION

100% Chardonnay

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

100 % whole berries

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% 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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