



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES MEIX 2010

"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 : 45 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

18 months (whose 6 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% 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



Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com