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 grapes

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

Should be drunk between : 2013-2016

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