Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT CLOS DE LA VELLE
2020

La Velle means village or town. "Sous la Velle" is the land immediately below the village.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Clos de la Velle is in the upper part of Sous la Velle, adjacent to Château de la Velle, a magnificent 13th century property. Deep, rich top soils over a rocky base enable good year-round drainage.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 1,05 ha
Altitude : 235-240 m. Situation de bas de côteau.
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

100% crushed grappes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

15 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

Power and generosity typical to Meursault plus fine acidity. A cru for the cellar.

Food pairings

With a lamb blanquette with sorrel, truffles and foie gras tagliatelles

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

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