Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT CLOS DE LA VELLE
2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

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

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 22% of new oak)

14% 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 : 2022-2028

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