Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT CLOS DE LA VELLE
2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

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 25% of new oak)

13,5% 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 : 2021-2027

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