



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT CLOS DE LA VELLE 2016

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



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 grappes

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

TASTING

Tasting note

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

Serving temperature : 11-13°C



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



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