Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# MEURSAULT CLOS DE LA VELLE
# 2016

La Velle means village or town. "Sous 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 grapes

16 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 25% 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 :** 2019-2022

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