



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES MEIX CHAUAUX 2018

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



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

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses.
Wine-Growing method : Organic (non certified)
Harvest: 100 % manual
Soil : calcareous clay in the lower part, rocky and less deep in the higher part. The harvest is generally later in the parcel, protected by houses.
Production area : 10,25 ha
Altitude : 240-260 m.
Average age of vines : Planted in 1991

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

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

Very typical from Meursault, a little tense, with a beautiful acidity. Not very sensitive to over maturity. It's a sappy wine and energise with a good balance.

Can be aged.

Ideal for an unostentatious Meursault lover.

Serving temperature : 11-13°C

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