Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU SOUS LE DOS D'ÂNE - RÉCOLTE DU DOMAINE 2021

The tumulus formed by the stones extracted from the vineyards could remind you of the back of a donkey with the reflection of the light. It can simply evoke a movement of land or its topography. Harvest of the Domain.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Next to Meursault Perrières Dessus, on the territory of Blagny.
Wine-Growing method : HVE High Environmental Value, level 3
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 5,03 ha
Altitude : 300-350 m
Average age of vines : 26

VINIFICATION

100% Chardonnay

100% whole grape
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 10% of new oak)

13,5% vol.

TASTING

Tasting note

A fresh and fleshy wine on the attack with notes of verbena and white fruits that quickly give way to a beautiful smoothness in the middle of the mouth and a saline and mineral finish.

Food pairings

A pretty bottle to pair with crayfish quenelles with Nantua sauce or Scallops just seared, chestnut shavings cooked in butter and thyme

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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