



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES 2020

In Burgundy, this word refers to old common fields cultivated and let lie fallow or planted with hornbeams.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

The largest of all the 1er Crus classified terroirs of Meursault but also the archetype of the style of Meursault (rich, fat and powerful). Each step of the terroir gives elegance (Dessus), power (Milieu) and richness (Dessous). The soil is rich in clay and more sedimentary.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : clayey-silt

Production area : 31,12 ha

Altitude : 230-250 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % whole berries

Fining: Yes

Filtration : Yes (Lenticulaire)

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

13% vol.

TASTING

Tasting note

A powerful wine, nose of grilled hazelnut, fresh butter, a rich and intense palate.

Food pairings

Ideal with scallops, pike, and cheese, not too strong.

Serving temperature : 12-14°C

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