Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES
2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 level of the terroir gives elegance (above: Dessus), power (Mid-slope: Milieu) and richness (below: Dessous). The soil is rich in clay and more sedimentary.
Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Silty Clay
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

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

14,5% vol.

TASTING

Tasting note

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

Food pairings

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

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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