Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES
2018

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



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 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 % crushed grapes

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

13,5% 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 : 2023-2028

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