



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES 2012

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



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 : 30 years

VINIFICATION

100% Chardonnay

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

50 % crushed grappe , 50% whole berries

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

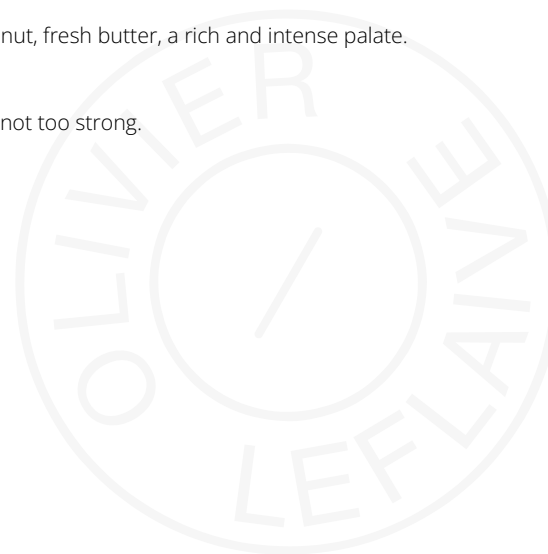
Tasting note

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



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



olivier-leflaive.com