



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1^{ER} CRU GENEVRIÈRES 2019

This name derives from junipers (in French: "génévriers"), bush with thorny leaves and purple berries which grows in the poor and windy field.



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

Ideally located, facing South-East, the terroir is from the part "Dessous", in the continuation of les Charmes. The soil consists of very stony white marl and gives perfect maturity to the grape.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,48 ha

Altitude : 250-300 m

Average age of vines : 35 years

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels

13,5% vol.

TASTING

Tasting note

This wine combines finesse of les Perrières with power of les Charmes. A typical wine with aromas of almond, fern, brioche, mellow and concentrated in the mouth with a long persistence.

Food pairings

Ideal with fishes cooked in sauce, such as the pike served with a white butter and sorrel sauce, the blanquette and the refined cheeses.

Serving temperature : 12-14°C

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