



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU GENEVRIÈRES 2018

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



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

Ideally located, facing South-East, the terroir 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

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

100 % whole berries

Fining: yes

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

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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