



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT 1ER CRU GENEVRIÈRES 2017

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



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### VINEYARD

Ideally located, facing South-East, 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

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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