



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT 1ER CRU GENEVRIÈRES 2016

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



### 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 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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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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