



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1ER CRU VAUVRY 2018

This word derives from a spring called "la Vouivre".



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

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is limestone marly and covers the whole of vineyard area in a slope. Wine produced from one supplying with vines of different ages.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,53 ha

Altitude : 250-300 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

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

100 % destemmed grappe

Fining: yes

Filtration : yes

11 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 17% of new oak)

13% vol.

TASTING

Tasting note

Starting with aromas of apricot and peach, this wine displays flattering touches of honey and quince with time.

Food pairings

Ideal with fish or seafood cooked in sauce, this wine will also go very well with goat cheese.

Serving temperature :10-12°C

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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