Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1ER CRU VAUVRY
2017

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



VINEYARD

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is marly limestone and covers the whole of vineyard area in a slope. Wine produced from one supply with vines of different ages.
Wine-Growing method : Sustainable
Harvest: 100 % mechanical
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 grapes

7 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 15% 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 lobster bisque, this wine will also match very well with mussels, vols au vent or goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2020-2023

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