



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1^{ER} CRU VAUVRY 2016

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

12 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 15% of new oak)

12,5% vol.

TASTING

Tasting note

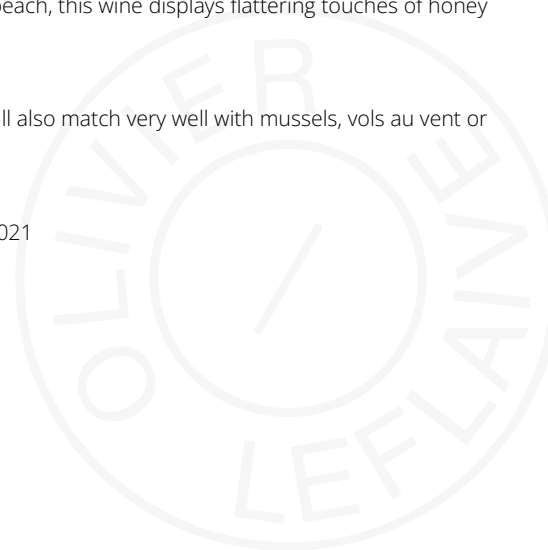
Starting with aromas of apricot and peach, this wine displays flattering touches of honey and quince with time.

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 : 2018-2021



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



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