



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1ER CRU VAUVRY 2011

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 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 : 40 years

VINIFICATION

100% Chardonnay(10%)

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

100 % destemmed grappe

Fining: yes

12 months (whose 4 months in stainless steel tank) 70 % oak barrels (whose 15% of new oak), 30% stainless steel

12,5% vol.

TASTING

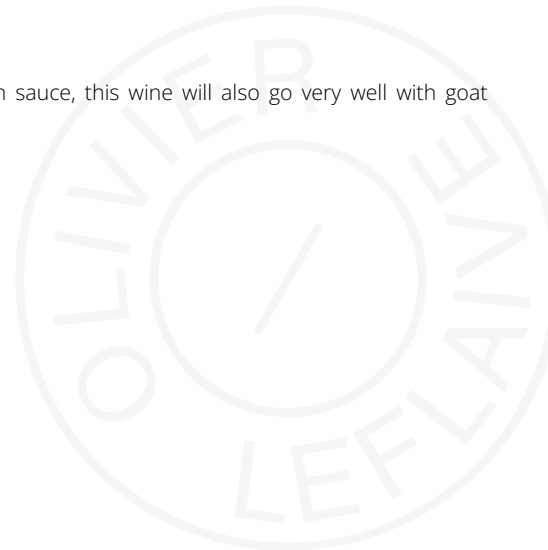
Tasting note

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

Food pairings

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

Serving temperature :10-12°C



Olivier Leflaive

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

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



olivier-leflaive.com