



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1^{ER} CRU VAUVRY 2008

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

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

100 % crushed grappe

Fining: yes

12 months (whose 4 months in stainless steel tank) 80 % oak barrels (whose 20% of new oak), 20% stainless steel

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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