



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES MEIX CHAUAUX 2022

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses.
Wine-Growing method : HVE 3
Harvest: 100% manual
Soil : calcareous clay in the lower part, rocky and less deep in the higher part. The harvest is generally later in the parcel, protected by houses.
Production area : 10,25 ha
Altitude : 240-260 m.
Average age of vines : 32

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
13,5% vol.

TASTING

Tasting note

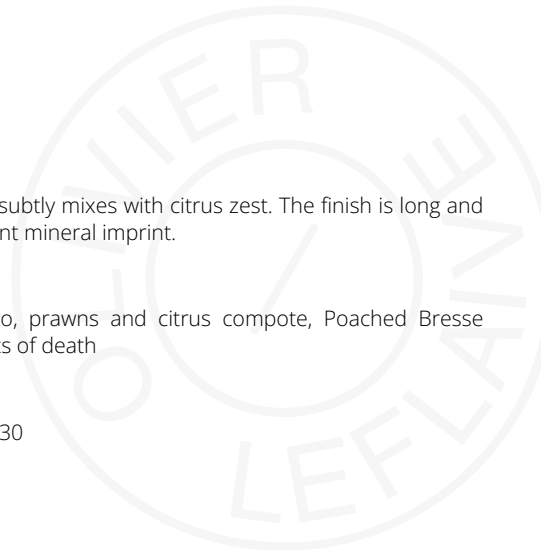
Complex wine where the vanilla pod subtly mixes with citrus zest. The finish is long and chalky, leaving a delicate and persistent mineral imprint.

Food pairings

Ideal with a Fregola Sarda in risotto, prawns and citrus compote, Poached Bresse poultry with supreme sauce, Trumpets of death

Serving temperature :11-13°C

Should be drunk between :2024-2030



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