



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT LES CLOUS 2022

The word Clous is a closer word to "Clos" (Burgundian variant)



### 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 hillside vineyard, facing due east, divided into two parts of which the lower is clearly the better. There is plenty of clay in the soil but it's friable in nature, so easy to work.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 18,35 ha

Altitude : 250-300 m

Average age of vines : 36 years

### 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% vol.

### TASTING

#### Tasting note

On the nose, this wine is discreet, evolving into aromas of toasted almond and citrus which take a moment to fully reveal themselves. In the mouth, the attack is salivating and invigorating, immediately awakening the taste buds. The texture is rich and enveloping, providing a beautiful sensation of depth and complexity.

#### Food pairings

Ideal with langoustine bisque, semi-cooked foie gras or even Epoisse.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2024-2030

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