Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 2014

These excellent lands for vines were developed by the monks of Cîteaux from 1098.

VINEYARD

It is the biggest village of la Côte de Beaune which produces mainly white wines. According to the location of plots, the soil is rich and deep (at the bottom of the hillside) or limestone and marly in the "mountain". Our cuvee comes from a blending of about fifteen different but complementary plots in order to obtain rich and elegant wines.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 284,48 ha
Altitude : 250-300 m
Average age of vines : 35 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100 % crushed grapes
Finning: yes

16 months (with 4 months in stainless steel tank) 100 % oak barrels (with 20% of new oak)

13% vol.

TASTING

Tasting note

A wine with a fine aromatic intensity of almond, hazelnut, apple and a balance between smoothness and freshness on the palate.

Food pairings

Ideal with grilled seafood served with a prawn or crayfish sauce.

Serving temperature : 11-13°C

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