Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES CLOUS
2013

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

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 : 35 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
50 % crushed grappe, 50% whole berries
Finning: yes

11 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

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

Food pairings

Ideal with poultry cooked in white sauce and blue cheese.

Serving temperature : 11-13°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