



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES MEIX CHAUX 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

The terroir is oriented North-East, in the north of the village, near Auxey-Duresses. 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.
Wine-Growing method : Organic (non certified)
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 10,25 ha
Altitude : 240-260 m.
Average age of vines : Planted in 1991

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 22% of new oak)

14,5% vol.

TASTING

Tasting note

Very typical from Meursault, a little tense, with a beautiful acidity. Not very sensitive to over maturity. It's a sappy wine with a good balance.

Food pairings

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

Serving temperature : 11-13°C

Should be drunk between : 2022-2028

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