



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LES CAILLERETS 2019

Caille means rock or stone. Caillerais is the name of vineyards in Chassagne-Montrachet, Puligny-Montrachet, Nuits-Saint-Georges and Volnay. -ret is to emphasise the quality of these terroirs.



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

Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Unique vineyard planted in 1985
Wine-Growing method : sustainable
Harvest: 100 % manual

Soil : Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Production area : 14,03 ha
Altitude : 280-300 m
Average age of vines :

VINIFICATION

100% Chardonnay

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

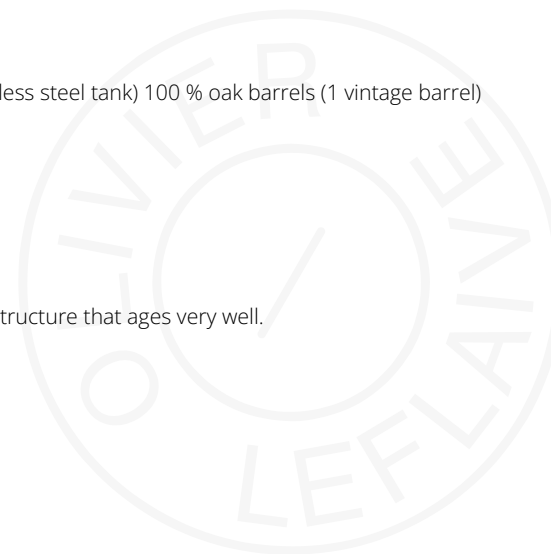
17 months (whose 5 months in stainless steel tank) 100 % oak barrels (1 vintage barrel)
14,5% vol.

TASTING

Tasting note

Stone and flint permeate a delicate structure that ages very well.

Serving temperature :12-14°C



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



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