



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS 2022

"Vireuils" derives from the verb "vire" which means to go round, like the path going round the vineyard.



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

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,05 ha

Altitude : 300-350 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% whole berries

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

This wine is all elegance and finesse with very chiseled and defined aromatics of lemons and yellow grapefruit. On the palate, it is a fresh and mineral wine.

Food pairings

Ideal with sole meunière and spring vegetables, langoustines, orange and vegetable tagliatelle or Pâté Pantin

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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