Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS
2023

It designates plots which follow the curving of the slope, "turning" all around the hillside.

VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Terroir orientated North-East, northern part of Meursault, near the village of Auxey Duresses. The soil is deep, brown limestone with clay on the lower part, stonier and shallow on the upper part. Blending of vineyards from both parts 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 : 60 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)

13,5% vol.

TASTING

Tasting note

An expressive wine, with notes of citron and a gourmet touch of caramel, which give it both freshness and richness. On the palate, it stands out for its onctuosity and presence, offering a very pleasant texture.

Food pairings

Ideal with sole meunière and spring vegetables, langoustines with oranges and vegetable tagliatelle or Pâté Pantin (meat pie).

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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

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