

Communal



Communal, Meursault, AOC Meursault, Blanc, 2020

LOCATION

Production area : 18,35 ha

Altitude : 250-300 m

TERROIR

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.

Soil : Calcareous Clay

IN THE VINEYARD

Wine-Growing method : Sustainable

Harvest: 100 % manual

WINEMAKING

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

100 % whole grapes

Fining: Yes

Filtration : Yes (Lenticulaire)

AGEING

16 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 36 years years old

SPECIFICATIONS

Alcohol content: 13,40 % vol.

SERVING

Serving temperature : 11-13°C

Should be drunk between 2022 and 2028

TASTING

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.

Olivier Leflaive

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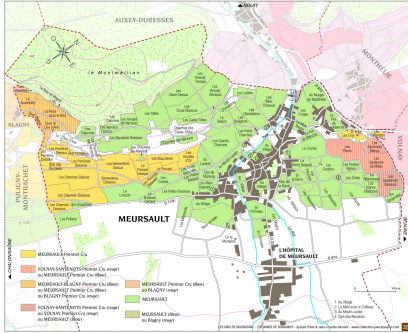
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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



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REVIEWS AND AWARDS

"Open, mineral, nobly reductive – that's a great nose. Vibrant, complex – even better first impression than the last. The faintest of tannin, more than a suggestion of barrel cream, vibrantly long finishing flavour. Wait 2 or more years for the oak to fade but this is a super wine."

Bill Nanson, Burgundy Report, 01/12/2021

