

Communal

MEURSAULT Rouge Les Malpoiriers 2015

A red terroir, where pear trees ("Poiriers") doesn't grow.

LOCATION

Production area : 7ha43

Altitude : 230-250m

TERROIR

Located on the plain, these are fairly deep soils with high proportions of clay and limestone gravel that are well suited to Pinot Noir.

IN THE VINEYARD

Wine-Growing method : Sustainable

Harvest: 100 % manual

WINEMAKING

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grappes

Fining: no

Filtration : yes with kieselgur filter

18 days of fermentation on the skins at cold temperature

AGEING

16 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

VARIETALS

Pinot Noir 100%

SPECIFICATIONS

Age of vines: 12 years years old

SPECIFICATIONS

Alcohol content: 13,5 % vol.

SERVING

Serving temperature : 17-19°C

Should be drunk between 2017 and 2022

TASTING

Structured attack of sweet spice and pepper; full bodied mid-palate framed with supple, ripe tannin



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



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