

Communal

MEURSAULT Clos de la Velle 2019



La Velle means village or town. Dans la Velle is the land immediately below the village.

LOCATION

Location: at the foot of the hillside
Production area : 1,05 ha
Altitude : 235-240 m.

TERROIR

Clos de la Velle is in the upper part of Sous la Velle, adjacent to Château de la Velle, a magnificent 13th century property. Deep, rich top soils over a rocky base enable good year-round drainage.
Soil : Calcareous Clay

IN THE VINEYARD

Wine-Growing method : Sustainable
Harvest: 100 % manual

VINIFICATION

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

AGEING

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 22% of new oak)

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 40 years years old

SPECIFICATIONS

Alcohol content: 14 % vol.

SERVING

Serving temperature : 11-13°C
Should be drunk between 2022 and 2028

TASTING

Power and generosity typical to Meursault plus fine acidity. A cru for the cellar.

Olivier Leflaive

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



GOSEHE

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