

Communal

MEURSAULT Tillets 2019

It's a vineyard bounded by limes.

LOCATION

Production area : 11,99 ha

Altitude : 300-350 m

TERROIR

Next to Narvaux and Les Clous, the terroir of Tillets covers old quarries. In the marly area of Meursault, the wine produced is more similar to the style of Puligny. The wine structure is elegant, floral and a little angular.

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 % whole berries

Fining: yes

Filtration : yes

AGEING

17 months (whose 5 months in stainless steel tank)

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

VARIETALS

Chardonnay 100%

SPECIFICATIONS

Age of vines: 41 years years old

SPECIFICATIONS

Alcohol content: 14,5 % vol.

SERVING

Serving temperature : 11-13°C

Should be drunk between 2022 and 2028

TASTING

High toned lemony aroma. Pounces on the attack. Bright and ringing. Mineral, citrus and lovely long, high wired finish.

FOOD PAIRINGS

Ideal with sole meunière and goat cheese.



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



GBGSAE

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