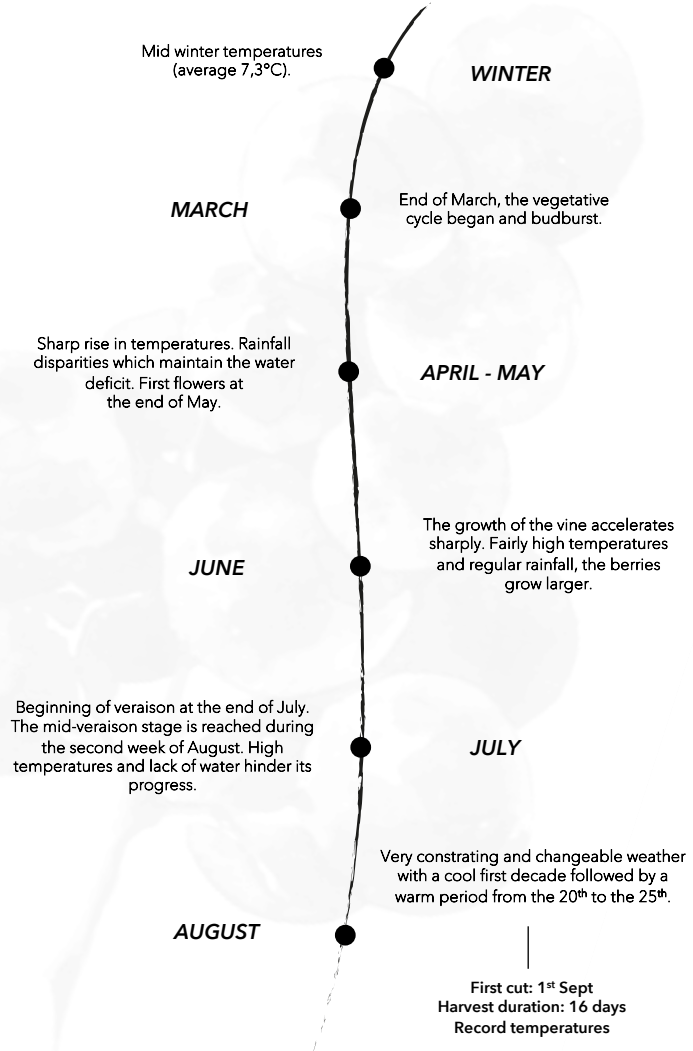


2023: A GENEROUS VINTAGE

Olivier Leflaive



THE WORD OF THE TECHNICAL TEAM



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In 2023, the harvest was generous in all sectors. This quality of grapes made it possible to prioritize plots and, above all, to sort very easily.

*The watchword among the harvesting teams was simple: **if a bunch is affected, it's not picked.** This vintage demands **agility, rigor and technical skills.***

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HIGHLIGHTS IN THE VINEYARDS

- 2023 is now the hottest year on record, surpassing 2022 by +0,2°C
- Significant water deficit during vegetative season
- Strong diseases pressure
- Highly heterogeneous maturity, with dynamics that are difficult to anticipate
- Pronounced sorting on Pinot noir

HIGHLIGHTS IN THE CELLAR

- The white wines: alcoholic degrees are stable around 13-13,5% vol and the acidities are low. The wines are soft, fruity and supple on the palate.
- The red wines: ripeness varied, grapes were 100% destemmed. The profiles are different: some stand out for robustness in the structure while others stand out for their freshness and finesse. Extractions were carried out with ease, giving the wines moderate color and tannic presence.



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE