Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU VIGNES SUR LE CLOUX
2022

As everywhere in the vineyard, Clou or Cloux is to be compared to the term Clos meaning a closed place. Sur (above) and Sous (below) determine its position on the hillside.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

An ideal terroir made of marly, or limestone and marly soils. This climate is steeply sloping and the rocks outcropping the hillsides above Buxy have the same origin than Chablis Terroir (Kimmeridgian).
Wine-Growing method : Sustainable
Manual harvest: 100%
Soil : Marls
Production area : 7,20 ha
Altitude : 320-340m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

Wine with nuances of yellow fruits such as apricot. On the palate, it is rather mineral, intense with a gourmet touch of almond.

Food pairings

Ideal with grilled andouille sausage, roast poultry or hot camembert.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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