



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 which determines 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

Terroir in the village of Montagny les Buxy. Southern exposure. Fairly steep slope.
Wine-Growing method : Sustainable
Manual harvest: 100%
Production area : 7,20 ha
Altitude : 330-340 m
Average age of vines : 50

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, deep 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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