Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX
2022

Val and Vaux are words from ancient French which have retained the literal meaning of the Latin word Vallis "valley" from which they come. They also retained the feminine gender often used for place names.



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

On the territory of Buxy. Eastern exposure. The soil is clayey and deep with a marly presence in the middle of the slope. Early terroir.
Wine-Growing method : sustainable
Manual harvest: 100%

Soil : Calcareous clay, Marl
Production area : 9,7 ha
Altitude : 300-350m
Average age of vines : 40 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

This wine of personality reveals itself through a well-defined structure, an elegant setting and an attractive framework. The well-balanced acidity completes the whole.

Food pairings

Ideal with a seafood gratin, rabbit with raisins or even veal in white sauce.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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