



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1ER CRU VAUVRY 2022

Vauvry is derived from Vavre or Vaivre "wet place, hidden stream". In Celtic Vabero means "that which boils below, marshy land". It is linked to the flow of groundwater which feeds the meadows.



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

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is limestone marly and covers the whole of vineyard area in a slope. Wine produced from one supplying with vines of different ages.

Wine-Growing method : Sustainable

Mechanical harvest: 100%

Soil : Calcareous Clay

Production area : 4,53 ha

Altitude : 250-300 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% destemmed grappe

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

12% vol.

TASTING

Tasting note

Wine with lemony nuances, already offering a beautiful expression and a juicy sensation.

Food pairings

It is capable of accompanying river fish with white butter, chicken in a pot or even a salmon casserole.

Serving temperature : 10-12°C

Should be drunk between : 2023-2029

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