Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2022

Here, the landscape flares out in broad perspectives. It is one of the first Celtic and Gallo-Roman vineyard sanctuaries in Burgundy.



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

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown and limestone soil where the rock is deep, the grapes have to be brought to a certain maturity often obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, La Perrière, Combe Bazin, en Chevrot and Sous le Château.
Wine-Growing method : Sustainable
Manual harvest: 100%

Soil : Calcareous clay
Production area : 71 ha
Altitude : 290-430m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100% whole grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 14% of new oak)

12,5% vol.

TASTING

Tasting note

Wine animated by a beautiful freshness offering nuances of lemon and white flower. The frame is mineral, embellished with a background texture with chalky notes.

Food pairings

Ideal to accompany leeks in bechamel sauce, trout in jelly or even goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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