Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES
2022

This large plot, in Beaune, forms a semi-circle around the places called “Les Mondes Rondes”. It was deforested about sixty years ago. The name of this Climat comes from the old French “Mansion” which means residence/home.



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

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte. Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.
Wine-Growing method : sustainable
Manual harvest : 100%
Soil : Calcareous clay
Production area : 6,14 ha
Altitude : 320-350 m
Average age of vines : 30 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)
100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

With a nice approach from the first sips, this wine is generous and does not fail to charm the taste buds with a balance between the fruit and the chiselled finish.

Food pairings

Ideal with crab cakes, a veal blanquette with mushrooms or even a Brillat-Savarin with truffles.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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