Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2022

It derives from the name of the hamlet near Chassagne-Montrachet surrounding the ruins of an old Abbey.



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

Blending from two plots from our Domain. The A.O.C named in the past "Clos de Morgeot" is located below the road between Chassagne-Montrachet and Santenay. The soil is deeper and more clayey than elsewhere but there are also limestone oolithes.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest : 100% manual

Soil : Calcareous clay
Production area : 11,36 ha
Altitude : 230-250 m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% in oak barrels (with 25% of new oak)

13% vol.

TASTING

Tasting note

Wine of great amplitude. It is complete and expresses itself perfectly in 2022. We find the vine flower, a rare and delicate aroma, which subtly accompanies this powerful wine.

Food pairings

To be enjoyed with shellfish or poultry in sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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

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