



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 2022

Its name derives from "Pul" which means "marais": marsh. Puligny is on small pockets of water which prevent building of underground cellars.



### VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy 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

This A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 114,22 ha

Altitude : 230-250m

Average age of vines : 36

### VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,4% vol.

### TASTING

#### Tasting note

This wine is distinguished by its floral lightness and a clear directness that does not fail to instantly captivate. This wine presents a perfect equation between mineral sobriety and delicate generosity, creating a tasting that is both elegant and entertaining. The finale is of great caliber.

#### Food pairings

Ideal with a fillet of sole in white butter sauce.

**Serving temperature :** 11-13°C

**Should be drunk between :** 2024-2030

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