



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## SAINT-AUBIN 1ER CRU EN REMILLY 2022

Remilly come from the Gallo-roman name "Romillus", former owner of this land ?



### 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

This terroir protects from frost in the area of Montrachet. It is the historical terroir of Saint Aubin, ravaged by phylloxera then cultivated since the seventies. Limestone soil. In the night, grappes are still warmed by summer heat. Mineral character, like flint in a dynamic style.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 29,72 ha

Altitude : 250-300 m

Average age of vines : 26 years

### VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 15% of new oak)

13% vol.

### TASTING

#### Tasting note

Wine with notes of white flowers and acacia. The sensation is fresh and delicate, expressing great finesse.

#### Food pairings

Ideal with a carpaccio of scallops, citrus fruits and fiery olive oil or a Foie Gras with lime zest, candied dates.

**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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