



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2022

This name derives from a vineyard located in a humid area.



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

Plot located in the northern part of the appellation, close to Puligny from which it takes its minerality. It comes from one of our own vineyards, planted in 1952 and a neighboring plot.

Maximum yield authorized : 57hl/ha

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 8,4 ha

Altitude : 230-250 m

Average age of vines : 65

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% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine reveals mineral notes of flint, with a nice tension on the palate. The texture offers a real chewy sensation. In the finish, accents of fresh almond complete the whole.

Food pairings

Ideal with a veal tenderloin or creamy scallops.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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