Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES
2022

This vineyard is located in a former oak forest (derived from "chasnes" in old French language or "chanières")



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

A whole of three plots scattered on the climat located below les Grands Crus of Bâtard and Bienvenues-Bâtard-Montrachet. This terroir is considered as the richest and the more powerful of its category. Brown soil on a limestone flagstone.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 9,12 ha
Altitude : 230-250 m
Average age of vines : 46 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% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine is characterized by its delicate nose, with a mouth that awakens the taste buds with its salivating side. The floral and citrus notes create a delicate framework, offering a chewy sensation in the mouth.

Food pairings

Ideal with warm oysters with parsley.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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