



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU 2023

The Chablis 1er Cru comes from different lieux-dits selected for their situation and their quality.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Wine made from a blend of several vineyards within the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet).

Wine-growing method : Sustainable

Harvest : 100% mechanical

Soil : Calcareous clay, Kimmeridgian

Production area : 772,32 ha

Altitude : 230-250 m

VINIFICATION

100% Chardonnay

100% destemmed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

10 months (whose 4 months in stainless steel tank)

90% in stainless steel tank and 10% of oak barrels

12,5% vol.

TASTING

Tasting note

This wine opens with a fresh and aromatic nose with notes of ripe citrus fruits and dried flowers. The palate is harmonious and creamy with a lemony finish bringing freshness and dynamism.

Food pairings

Ideal with veal stew, mussels marinière or oysters.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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