



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHABLIS 1ER CRU 2023

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.



### 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 an assembly of different origin of vine in the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, traditional Bourguignone.

Wine-Growing method : sustainable  
Harvest : 100% mechanical  
Soil : Argilo-calcaire, Kimméridgian  
Production area : 776,08 ha  
Altitude : 230-250 m

### VINIFICATION

100% Chardonnay  
100% destemmed grappes  
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

#### Olivier Leflaive

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

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com