



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU FOURCHAUME 2023

The name of the terroir derives from the sinister fork which was used to execute the condemned persons outside of the village.



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

Located on the right bank of Serein, this terroir, facing South, produces round and powerful wines, while keeping minerality from the kimméridgien soil. This cuvee is due to blending of grapes in the area of Vaurorent and Homme Mort.

Wine-Growing method : sustainable

Harvest: 100% mechanical

Soil : Kimméridgien

Production area : 86 ha

Altitude : 230-250 m

Average age of vines : 25 years

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% oak barrels (without new oak)

13,5% vol.

TASTING

Tasting note

A fresh and fruity wine with a generous attack, enhanced with nuances of dried flowers. Grapefruit notes enhance the whole, offering a lovely freshness on the finish.

Food pairings

Ideal with scallops or andouillettes in white wine.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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