Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU BONNEVEAUX
2023

Val and Vaux are words from ancient French which have retained the literal meaning of the Latin word Vallis "valley" from which they come. They also retained the feminine gender often used for place names.



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

On the territory of Buxy. South-East exposure. The soil is clayey and deep with a marly presence in the middle of the slope. Early terroir.
Wine-growing method : Sustainable
Manual harvest: 100%

Soil : Calcareous Clay, marls
Production area : 9,7 ha
Altitude : 300-350m
Average age of vines : 40 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

12,5% vol.

TASTING

Tasting note

The substance on the palate is generous and well defined, accompanied by a beautiful freshness which makes the whole thing salivating. Notes of white peaches and citrus zest delicately perfume this wine. The clean finish brings precision and elegance.

Food pairings

Ideal with a seafood gratin, a crusty Saint-Marcellin or even calf in white sauce.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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