Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU VIGNES SUR LE CLOUX
2023

As everywhere in the vineyard, Clou or Cloux is to be compared to the term Clos meaning a closed place. Sur (above) and Sous (below) determine its position on the hillside.



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

An ideal terroir made of marly, or limestone and marly soils. This climate is steeply sloping and the rocks outcropping the hillsides above Buxy have the same origin than Chablis Terroir (Kimmeridgian).
Wine-growing method : Sustainable
Manual harvest: 100%
Soil : Marls
Production area : 7,20 ha
Altitude : 320-340m
Average age of vines : 50 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

13% vol.

TASTING

Tasting note

A lively and bright wine on the palate, where freshness is accompanied by delicate, refined bitterness. Fresh almond aromas mingle with subtle floral notes, offering an elegant aromatic palette. The finish, precise and structured, reveals a beautiful complexity with finesse.

Food pairings

Ideal with grilled andouille sausage with mustard, roast poultry or warm Camembert.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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