Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 2023

Pernand means "the vanishing spring" and the vineyard has the shape of an amphitheater.



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 at the end of the North part of la Butte de Corton, the Pernand-Vergelesses A.O.C produces white wines on clayey limestone soils with crushed stones and the rock. We pick the grapes later than elsewhere. Cuvee vinified mainly from the terroir Les Pins
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous clay
Production area : 48,72 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100% whole grapes.
24h static settling
Alcoholic and malolactic fermentations in oak barrels.

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 14% of new oak)

13,5% vol.

TASTING

Tasting note

The wine seduces with a beautiful tension which energizes the whole. The palate is juicy, supported by a well-structured and full substance. The finish, elegant and persistent, concludes brilliantly.

Food pairings

Ideal with pork chops with mustard, guinea fowl thighs or Bleu de Bresse.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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