



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN 2023

The landscape flares out here in broad perspectives. It is one of the first Celtic and Gallo-Roman vine sanctuaries in Burgundy.



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

Pretty village overlooking la Côte de Beaune and turning its back on the vineyards of les Hautes Côtes. Planted on brown and limestone soil where the rock is deep, the vines have to be brought to a certain maturity obtained at the end of the season. Our vintage is produced from the terroirs of En Poillange, La Perrière, Combe Bazin, en Chevrot and Sous le Château.

Wine-Growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous clay

Production area : 60 ha

Altitude : 290-430m

Average age of vines : 41

VINIFICATION

100% Chardonnay

100% whole grappe

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

A bright and energetic wine, marked by an assertive minerality evoking flint. On the nose, lively notes of grapefruit intertwine with a subtly creamy texture on the palate, creating a refined balance. The bright and persistent finish leaves an impression of freshness and dynamism.

Food pairings

Ideal to accompany leeks with bechamel sauce, trout in jelly or even goat cheese.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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