



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-ROMAIN SOUS LE CHÂTEAU 2023

Sous le Château is one of the Climats of the Saint-Romain vineyard. It is located under the rocky outcrop which served as a Merovingian necropolis in the 4th century, then as a feudal castle until the 11th century when it was burned down and destroyed. These steeply sloping vines were abandoned after phylloxera and replanted in the 1970s.



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

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its limestone stony soil give a wine of personality mixing rich but subtle aromas.

Wine-Growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous clay

Production area : 23,85 ha

Altitude : 290-430m

Average age of vines : 46

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)

14% vol.

TASTING

Tasting note

An expressive wine, focused on fruit, with beautiful harmony. The palate, both lively and generous, reveals ample substance and a balanced finish, combining freshness and roundness with elegance.

Food pairings

It is able to accompany steamed crabs, a back of roast cod or a Brillat-Savarin.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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