



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE CLOS DES MONSNIÈRES MONOPOLE 2023



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

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte.

Wine-Growing method : sustainable

Manual harvest: 100%

Soil : Shallow clay-limestone soils over ironstone gravel

Production area : 6ha14

Altitude : 320-350m

Average age of vines : 30

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 10% of new oak)

13% vol.

TASTING

Tasting note

The nose opens with aromas of citrus fruits such as mandarin. In the mouth, the structure offers a sensation of suppleness and deliciousness, carried by a beautiful fruity maturity.

Food pairings

Ideal with crab cakes, a veal blanquette with mushrooms or even a Brillat-Savarin with truffles.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com