



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY ROUGE 2022

From the water nymph to the god of wine, Santenay benefits from a dual vocation, spa and wine. Santenay has effectively become Santenay les Bains, a small spa town in the south of the Côte d'Or; its waters are rich in lithine.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone in the hillsides and with more of clay and silt at the bottom of the territory. We blend grapes from different vineyards in order to combine structure, quality of fruit and elegance.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay
Production area : 274 ha
Altitude : 250-300 m
Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% destemmed grappes
Alcoholic fermentation in open vats: 20 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

A wine that is both silky and delicious, with notes of red fruits and a nice length on the palate.

Food pairings

Ideal with snails in parsley.

Serving temperature : 17-19°C

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



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