



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

AUXEY-DURESSÉS LA MACABRÉE 2023

Macabrée expresses the spirit of marshes or swamps.



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

This small "Climat" means the marsh, next to Meursault "Les Luchets" and "Vireuils". The clayey marly soil gives quickly a satisfactory maturity in a rich and dynamic style. Cuvée vinified from three distinct vines with different ages.

Wine-Growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous clay

Production area : 5,65 ha

Altitude : 300-350m

Average age of vines : 31 ans

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% vol.

TASTING

Tasting note

This wine seduces with its brightness and liveliness. On the palate, notes of fleshy citrus fruits bring freshness and deliciousness, with a beautiful aromatic intensity which illuminates the whole.

Food pairings

Ideal with shrimp bisque, trout fillet with cream or warm goat cheese with honey.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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