



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

RULLY 1ER CRU VAUVRY 2023

Vauvry is derived from Vavre or Vaire "wet place, hidden stream". In Celtic Vabero means "that which boils below, marshy land". It is linked to the flow of groundwater which feeds the meadows.



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

Facing East / South-East, this terroir is part of the most historic white wines of the village. The subsoil is limestone marly and covers the whole of vineyard area in a slope. Wine produced from one supplying with vines of different ages.

Wine-Growing method : Sustainable

Mechanical harvest: 100%

Soil : Calcareous Clay

Production area : 4,53 ha

Altitude : 250-300 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% destemmed grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

The wine expresses a sunny character, carried by a beautiful texture on the palate. The silky material accompanies generous aromas of ripe yellow fruits, offering a round and warm sensation. The finish is tasty and bright.

Food pairings

It is capable of accompanying river fish with white butter, chicken in a pot or even a salmon casserole.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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