Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS
2023

In Burgundy, this word refers to some old common fields cultivated then lied fallow, or planted with hornbeam trees.



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

Located on the side of Chassagne-Montrachet, this vineyard grows on white and very calcareous soils. The steep slope gives later maturity. It has become a very famous terroir for the last fifteen years.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 15,09 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13,5% vol.

TASTING

Tasting note

A wine with beautiful breadth, elegantly unfolding its aromas. The nose blends notes of fresh chalk with a delicate touch of bourbon, creating a smooth and elegant sensation. The palate is full and balanced, with a silky texture and beautiful persistence.

Food pairings

Ideal with sea bream, sesame and bergamot ceviche, a Natural yellow pollack, artichoke and potatoes or a Brillat Savarin

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