



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU COMBES AU SUD 2023

This Climat adjoins the Premiers Crus of Chassagne-Montrachet



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 Climat is located on a clay-limestone hillside with dark red alluvium. This very sloping plot with slightly hollow hilly relief faces east.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Clay-limestone

Production area : 7,81 ha

Altitude : 260-280 m

Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% crushed grappes

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% vol.

TASTING

Tasting note

Wine with character where notes of bourbon vanilla combine with fresh fruit. The finish is supported by accents of milk caramel. In the background, we can see a subtle presence of granny apple.

Food pairings

Ideal accompaniment to cabbage stuffed with Foie Gras, endives à la Bressane or a Chaurce

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

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