



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE MONTAGNE SAINT DÉSIÉ 2023

Takes its name from the hermit Saint-Désert who decided to set up his house and a chapel on this mountain in Beaune.



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 above Clos des Mouches on a very sunny hillside, this plot was planted in 2020. Clay-loamy soil on the surface with limestone veins.

Wine-growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : Silty clay

Production area : 8,88 ha

Altitude : 275 m

Average age of vines : 5 ans

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% in oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

This Beaune seduces with its finesse and complexity. The nose is elegant, offering aromas of white-fleshed fruits, such as pear and apple, mixed with delicate floral notes and a slight mineral touch. On the palate, it presents a beautiful freshness, with a round substance and a nice fatness which gives it depth.

Food pairings

Ideal with roast farm chicken and baby potatoes

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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