Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY
2022



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

A whole of selected plots in la Côte de Beaune, la Côte Chalonnaise and also les Hautes Côtes.
Wine-Growing method : sustainable
Harvest : 100% mechanical
Soil : Stilty clay
Altitude : 250-300 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

50% whole grapes and 50% crushed grapes
24h static settling

10 months (whose 4 months in stainless steel)
100% of stainless steel

12,5% vol.

TASTING

Tasting note

The nose is quite open and expressive. We perceive dominant aromas of yellow fruits, notably nectarine, accompanied by subtle floral touches. On the palate, the attack is soft, revealing a delicate and pleasant texture. The finale is refreshing.

Food pairings

Ideal to accompany fried squid, apple puffs or even a hot baked brie.

Serving temperature : 10-12°C

Should be drunk between : 2023-2026

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