



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## MEURSAULT 2022

These excellent lands for vines were developed by the monks of Cîteaux since 1098.



### 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

It is the largest village of la Côte de Beaune which produces mainly white wines. According to the location of plots, the soil is rich and deep (at the bottom of the hillside) or limestone and marly in the "mountain". For our cuvee, we are blending 15 to 20 different but complementary plots in order to obtain rich and elegant wines.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 279 ha

Altitude : 250-300 m

Average age of vines : 35/40 years

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13% vol.

### TASTING

#### Tasting note

This wine presents a nose of subtle aromas of almond, enriched with delicate floral touches of acacia and citrus fruits. On the palate, the attack is fine and precise. We discover well-defined lemon notes, bringing a beautiful liveliness. The structure is present and perfectly balanced, with an acidity which brings freshness throughout the tasting.

#### Food pairings

Ideal with cod cooked at low temperature, beurre blanc with herbs, seasonal vegetables, Crispy poultry and Risotto with porcini mushrooms or Soumaintrain, Cîteaux.

**Serving temperature :** 11-13°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