



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES 2022

In Burgundy, this word refers to old common fields cultivated and let lie fallow or planted with hornbeams.



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

The largest of all the 1er Crus classified terroirs of Meursault but also the archetype of the style of Meursault (rich, fat and powerful). Each step of the terroir gives elegance (Dessus), power (Milieu) and richness (Dessous). The soil is rich in clay and more sedimentary.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : clayey-silt

Production area : 31,12 ha

Altitude : 230-250 m

Average age of vines : 36

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

A wine of great elegance with some notes of toast and fruit tart. The palate is sapid and generous providing volume and length.

Food pairings

Ideal with a velouté of blond mushrooms with truffle cream or Veal sweetbread vol-au-vent, chanterelle mushrooms with lemon sauce

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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