



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTRACHET GRAND CRU 2022

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



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

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It is in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there. Our supply of grapes is located in Puligny-Montrachet in order to produce maximum 800 bottles every vintage.

Wine-Growing method : sustainable

Harvest: 100% manual

Soil : calcareous clay

Production area : 8 ha

Altitude : 250-300 m

Average age of vines : 45

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% vol.

TASTING

Tasting note

This is a wine that requires time to reveal its greatest assets. It offers notable concentration while combining finesse, minerality, balance and length.

Food pairings

Ideal with veal rice with cream, or Bresse poultry with morels and white truffles.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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