Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2022

Located on the heights of the "Côte de Beaune", on a steep slope of the Chaignot hill, this lovely village stands amongst the vineyard.



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 grapes are purchased in different and complementary places (Echards, Grands Champs, Poisots, Famines), blended directly in the tanks. The soil of Volnay is lighter and stonier than its neighbour Pommard. Volnay produces elegant and fruity wines.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay, silty clay
Production area : 87 ha
Altitude : 230-250 m
Average age of vines : 46 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

The nose reveals aromas of grenadine and red fruits, with structuring but already well-melted tannins.

Food pairings

Ideal with beef bourguignon.

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

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