



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU 2023

Appellation shared between the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Plot vinification then blending of the following terroirs: Bonneveau, Garchères, Vignes Couland, Vigne sur Le Cloux, Champ Toizeau, Les Macles, Creux de Beaux Champs.

Wine-growing method : Sustainable

Manual harvest: 100%

Soil : Calcareous clay, marl

Production area : 215 ha

Altitude : 290-370m

Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

80% in oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

On the nose, the wine reveals a very floral and mineral character, marked by elegant and fragrant notes. On the palate, a slightly reductive structure, evoking matches nuances, brings subtle complexity. The lively and precise tension structures the whole, offering a clean and refreshing finish.

Food pairings

Ideal with pike terrine, crayfish gratin, frog legs with parsley.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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