



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES MEIX CHAVAUX 2023

"Meix" means a land around the house, the heart of the farm. "Chavaux" means a small valley before a river.



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

North-facing terroir is located north of the commune of Meursault, near Auxey-Duresses. Traditional clay-limestone soil in the lower part, quite stony and less deep in the upper part. Sector a little later than others, protected by residential houses.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest: 100% manual
Soil : Calcareous clay
Production area : 10,25 ha
Altitude : 240-260 m.
Average age of vines : 32 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

The Meix Chavaux terroir reveals all its brilliance in this wine with aromas of dried fruits and yeast bark, which bring an interesting complexity. On the palate, it displays a beautiful tension, offering an elegant and refined structure.

Food pairings

Ideal with a Fregola Sarda in risotto, prawns and citrus compote, Poached Bresse poultry with supreme sauce, Trumpets of death

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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