



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT VIREUILS 2023

It designates plots which turn and follow the curve of the hillside, "turning" all around the vineyard.



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

Terroir located on the top of the hill, near the village of Auxey Duresses. It is a brown limestone, more or less stony soil. Blending of vineyards from the parts of Dessus and Dessous (upper and lower parts).

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 16,05 ha

Altitude : 300-350 m

Average age of vines : 41 years

VINIFICATION

100% Chardonnay

100% whole berries

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)

13.5% vol.

TASTING

Tasting note

An expressive wine, with notes of citron and a gourmet touch of caramel, which give it both freshness and richness. On the palate, it stands out for its fat and presence, offering a very pleasant texture.

Food pairings

Ideal with sole meunière and spring vegetables, langoustines, orange and vegetable tagliatelle or Pâté Pantin

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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