



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT LES CLOUS 2023

The word Clous is a closer word to "Clos" (Burgundian variant)



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

The vineyard is on the hillside, facing east, divided into two parts. There is a lot of clay in the soil, but it is friable by nature, so easy to work. Our plot is located in Clous Dessus on the border of Tillets.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 18,35 ha

Altitude : 250-300 m

Average age of vines : 36 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)

13,5% vol.

TASTING

Tasting note

This wine has a fine nose, delicately carried by notes of hazelnuts, typical of the Meursault terroirs. On the palate, the wine is frank and direct, with a beautiful expression that combines simplicity and precision.

Food pairings

Ideal with a pan of parsnips

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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