Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT NARVAUX
2023

This word derives from Latin language "vallis" which means valley: in French: " un val, des vaux"



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

Blending of two vineyards in the terroir of Narvaux, located above the 1er Crus Genevrières and Porusots. Facing East and on a steep slope, the vineyard grows on a subsoil composed of hard rocks, type Comblanchien. The terroir produces structured and rich wines.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 16,22 ha
Altitude : 250-300 m
Average age of vines : 41 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)

14% vol.

TASTING

Tasting note

In its early years, it might be interesting to open this wine in advance to fully reveal its aromatic potential on the nose. It offers rich and fruity aromas, which unfold over time, allowing you to savor all its complexity.

Food pairings

Ideal with grilled sea bass, turkey ballotine and Beaufort cheese.

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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