



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU CHARMES 2023

In Burgundy, this word refers to old common fields cultivated and let lie fallow or planted with hornbeams.



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 largest of all the 1er Cru classified terroirs of Meursault but also the archetype of the style of Meursault (rich, fat and powerful). Each step of the terroir gives elegance (Dessus) and richness (Dessous). The soil is rich in clay and more sedimentary.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Silty Clay

Production area : 31,12 ha

Altitude : 230-250 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% whole grappe

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

In this exceptional wine, the aromas of toasted bread blend with a beautiful verticality and a pronounced minerality. This wine offers a magnificent expression of the Charmes terroir, combining elegance and depth, for an experience that is both refined and complex.

Food pairings

Ideal with a velouté of blond mushrooms with truffle cream or Veal sweetbread vol-au-vent, chanterelle mushrooms with lemon sauce

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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