



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LES CAILLERETS 2023

Caille means rock or stone. Caillerais is the name of vineyards in Chassagne-Montrachet, Puligny-Montrachet, Nuits-Saint-Georges and Volnay. -ret is to emphasise the quality of these terroirs.



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

Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Unique vineyard planted in 1985
Wine-growing method : Sustainable
Harvest: 100% manual

Soil : Brittle limestone fractured into shallow, flat gravel (laves) with excellent drainage.
Production area : 1,03 ha
Altitude : 280-300 m
Average age of vines : 38 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 25% of new oak)
13,5% vol.

TASTING

Tasting note

A flattering wine, with aromas of verbena and cinnamon, with a pastry side that brings a beautiful richness. It is distinguished by its roundness and its gourmet character, offering an experience that is both warm and elegant.

Food pairings

Ideal with spiced free-range guinea fowl, mashed potatoes, a veal blanquette or l'Ami du Chambertin.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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