



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 2023



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

If we are on the side of Santenay (deeper and more clayey soil), or on the side of Puligny (light and pebbly soil), the wines produced will be different. This cuvee is produced from own vineyards (Houillères and Pierres), but also the purchase of the grapes on the terroir of Charrières, Les Blanchots Dessous, Les Benoitès, Les Mazures-et-Voillenots.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay, silty clay

Production area : 102 ha

Altitude : 250-300 m

Average age of vines : 36

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 20% of new oak)

13% vol.

TASTING

Tasting note

We find in this wine a beautiful expression of the Chassagne terroirs, where the subtle nuances of citrus and white-fleshed fruits are delicately expressed. On the palate, its generous character harmoniously combines power and finesse, offering a balanced taste experience full of refinement.

Food pairings

Ideal with grilled eels or shrimp blanquette

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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