



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 2023

In Chassagne-Montrachet, large marble stone quarries form a rocky front: in Paris, the Trocadéro or more recently the Louvre Pyramid use this stone in pink or beige paving.



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, Blanchot Dessous et Morichots.

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 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

A wine full of subtlety, marked by aromas of Japanese grapefruit, offering a beautiful balance between substance and finesse. On the palate, it is juicy, with subtle notes of humus and fern that add complexity. A wine that is both powerful and refined.

Food pairings

Ideal with mackerel in mustard sauce or a shrimp blanquette

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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