



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2023

In Chassagne-Montrachet, this Climat is located next to Les Criots, above Blanchot Dessous, and its name is explained by the presence on this hillside of limestone pebbles which give the soil its white color.



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

It is quite similar with that of the Grand Cru Criots-Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbours. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.

Control method: reasoned control

Manual harvest: 100%

Soil : Calcareous clay

Production area : 1,17 ha

Altitude : 250-260 m

VINIFICATION

100% Chardonnay

100% whole berries

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (25% of new oak)

13,5% vol.

TASTING

Tasting note

A wine with delicate aromas of fresh almond, rose and candied fruit. On the palate, it offers a vertical frame, marked by a beautiful tension and an elegant structure that amplifies its complexity.

Food pairings

It will go wonderfully with a beef shepherd's pie

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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