



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2023

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.



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

A part of this terroir has been integrated in Montrachet in 1921.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay, limestone
Production area : 0,64 ha
Altitude : 250-300 m
Average age of vines : 20 years

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 (whose 25% of new oak)
13,5% vol.

TASTING

Tasting note

A floral wine, delicately punctuated with nuances of menthol and redcurrant. On the palate, it is fresh and balanced, with a beautiful body and a touch of liveliness that underlines its character.

Food pairings

Ideal with choice fishes, seafood cooked in sauce, poultrys and white meats.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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