



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET ENSEIGNÈRES 2023

This vineyard is located in a former oak forest (derived from "chasnes" in old French language or "chanières")



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 whole of three plots scattered on the climat located below les Grands Crus of Bâtard and Bienvenues-Bâtard-Montrachet. This terroir is considered as the richest and the more powerful of its category. Brown soil on a limestone flagstone.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 9,12 ha

Altitude : 230-250 m

Average age of vines : 46 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 of great finesse, dominated by aromas of dried fruits and white flowers. On the palate, it is direct and tense, with a beautiful verticality that reveals great precision and superb freshness.

Food pairings

Ideal with warm oysters with parsley.

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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