



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES - RÉCOLTE DU DOMAINE 2023

The name of the terroir derives from "follots" which was located in humid places, often foggy.



### 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

Vineyard located in the upper part of les Folatières, known as les Peux Bois. It is a former Domaine Leflaive property.

Vines belonging to our Domaine and planted in 1983

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 17.64 ha

Altitude : 250-300 m

Average age of vines : 40 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 10% of new oak)

13.5% vol.

### TASTING

#### Tasting note

A wine of great finesse, carried by notes of citrus, fresh peach and a floral touch in retro-olfaction. On the palate, it reveals substance and a pleasant suppleness, offering a perfect balance between lightness and richness.

#### Food pairings

To be enjoyed with a broth of langoustine, sea lettuce and combawa.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2026-2035

#### Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



olivier-leflaive.com