Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 1ER CRU PASSETEMPS
2023

The noun “Passtime” is here associated with the verb passer (to spend). A hobby is by definition something to spend time pleasantly. This place name has a favorable connotation and alludes to the fact that working this land was a good way to spend a good time.



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

Terroir which faces South East, at the exit of the village towards Chassage-Montrachet.
Calcareous brown soil, presence of blue clays.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 11,46 ha
Altitude : 240-260 m
Average age of vines : 30 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

This wine opens with a lovely expressive nose, revealing aromas of figs and stone fruits, such as plum. On the palate, it is structured, with beautiful depth and an enveloping texture which highlights its complexity. Subtle woody notes enrich the whole, providing beautiful length.

Food pairings

Ideal with roast pork, a turkey stuffed with figs or even stuffed guinea fowl legs.

Serving temperature : 17-19°C

Should be drunk between : 2025-2032

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

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