



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY ROUGE 2023

From the water nymph to the god of wine, Santenay benefits from a dual vocation, spa and wine. Santenay has effectively become Santenay les Bains, a small spa town in the south of the Côte d'Or; its waters are rich in lithine.



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

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown calcareous limestone on the slopes, with more clay and silt on the lower parts of the area. We blend the grapes from several plots, to combine structure, fruit quality and elegance.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay
Production area : 157 ha
Altitude : 250-300 m
Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 20 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

This wine opens with a lovely, charming and expressive nose. On the palate, it seduces with its beautiful concentration, offering ample and delicious substance. The soft tannins provide a silky texture and a feeling of harmony, making the tasting fluid and pleasant. A wine that is both generous and delicate!

Food pairings

Ideal with snails in parsley.

Serving temperature : 17-19°C

Should be drunk between : 2024-2030

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



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