



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE 2023



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

Pinot Noir and Chardonnay have always grown on the territory of Chassagne.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous clay
Production area : 86,13 ha
Altitude : 250-300 m
Average age of vines : 36

VINIFICATION

100% Pinot Noir
100% destemmed grappes
Alcoholic fermentation in open vats: 17 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)
13,5% vol.

TASTING

Tasting note

This wine expresses itself with a beautiful aromatic complexity, mixing a delicate floral register with a few spicy notes, which bring a touch of character. On the palate, the tannins are well integrated.

Food pairings

Ideal with Idéa œufs en meurette.

Serving temperature : 17-19°C

Should be drunk between : 2024-2030

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