Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET ROUGE
2023

This large and beautiful hillside brings the two Burgundian grape varieties to excellence. Pinot Noir and Chardonnay are flourishing here side by side thanks to the terroir complexity.



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

Deeper but stony soils are well suited to Pinot Noir with the famous Cordon Royat pruning system. Cuvée blend from our own vineyard: Dessous les Mues and purchases of grapes from Climat En l'Ormeau.
Wine-growing method : Sustainable
Harvest: 100% manual

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

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)

13,5% 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 œufs en meurette (eggs in red wine sauce).

Serving temperature : 17-19°C

Should be drunk between : 2025-2032

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