



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2023

Perched high on the Côte de Beaune, narrow and steep to leave all the vines comfortable, Volnay is backed by a small mountain.



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

The grapes are purchased in different and complementary places called: Echards, Grands Champs and Poisots. The soil of Volnay is lighter and more stony than the soil of its neighbor Pommard. Volnay produces elegant and fruity wines.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 87 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Pinot Noir

100% destemmed grappes

Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

The nose reveals aromas of grenadine and red fruits, with structuring but already well-melted tannins.

Food pairings

Ideal with beef bourguignon.

Serving temperature : 17-19°C

Should be drunk between : 2022-2030

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