



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU MITANS 2023

In the old French language, "Mitans" means the middle, therefore a vineyard located in the middle of the slope.



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

It is a small terroir with clayey limestone soil, drained because of gravel in depth. Famous as one of the best climats from the village, "Mitans produces fleshy and racy wines, worth ageing".

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 8,54 ha

Altitude : 250-300 m

Average age of vines : 80 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

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% vol.

TASTING

Tasting note

This wine offers a beautiful aromatic intensity mixing notes of fresh fruit and a subtle floral touch. Its Of great elegance, it seduces with its silky texture and its perfectly controlled structure. Finally, its dashing side gives it great energy, leaving a vibrant and distinguished finish.

Food pairings

Goes very well with mushroom rillettes, a bacon pie or even a beef tongue pot au feu.

Serving temperature : 17-19°C

Should be drunk between : 2027-2035

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