



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2022

It is a climate where truffles can still be found at the foot of the oak trees.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Area favorable to the grey truffles from Burgundy. The soil is shallow with limestone, but also very poor. Wine of great distinction, very mineral with flinty notes. Only 600 to 700 bottles.

Purchase of grapes, harvest by us
Vineyard planted in 1971
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 2,48 ha
Altitude : 300-350 m
Average age of vines : 51 years

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
18 months (whose 6 months in stainless steel tank)
100% oak barrels (25% of new oak)

13,5% vol.

TASTING

Tasting note

Wine with a delicately perfumed nose subtly blending notes of sugared almonds, yellow melon and a eucalyptus finish. The fresh mouth echoes the aromatics of the nose with a very mineral finish.

Food pairings

Ideal with frog legs in parsley, shellfish bisque or trout in white butter sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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