Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU REFERTS
2022

Given its location, it can be connected to "Refe" in Bresse region which means a brambly and rocky field. It could be a ground where they had to get rid of the rock "heads" and clear the place to plant vines.



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

The closest "Climat" to Meursault 1er Cru Charmes, divided by the famous "Chemin des Moînes" (the monk path). The soil is marly at the top and and more ferruginous at the bottom, therefore it produces a more unctuous and fatter wine than the other Puligny-Montrachet. Sensitive to over-ripeness.
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 5,52 ha
Altitude : 230-250 m
Average age of vines : 46 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 (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Wine of beautiful concentration where peach predominates. The gourmet palate combines a beautiful acidity with pastry notes.

Food pairings

Ideal with a pressé of foie gras, green apple and Shizo.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION