



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2022

We skip the southern wall of Montrachet to set foot in Chassagne-Montrachet 1er Cru Blanchots Dessus. It is also the neighbor of Chassagne 1er Cru Dents de Chiens. it should be noted that part of Blanchots is in the village appellation, it is Blanchots Dessous.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy 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

It is quite common with that of the Grand Cru Criot Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbors. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.

Control method: reasoned control

Manual harvest: 100%

Soil : It is quite common with that of the Grand Cru Criot Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbors. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.

Production area : 1,17 ha

Altitude : 250-260 m

Average age of vines :

VINIFICATION

100% Chardonnay

100% whole berries

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% vol.

TASTING

Tasting note

This wine of great finesse subtly releases notes of tea leaves, white pepper and honey. It coats the taste buds with a minty freshness.

Food pairings

It goes wonderfully with skate wings in cream, crayfish casserole or even capon in white wine sauce.

Serving temperature :12-14°C

Should be drunk between :2026-2035

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