



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BEAUNE 2022

Takes its name from the hermit Saint-Désert who decided to set up his house and a chapel on this mountain in Beaune.



### 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

Located above the Clos des Mouches at an altitude of approximately 275 m, this plot was planted in 2020. Clay-loamy-sandy soil on the surface and rather marly at depth (30-50 cm) This plot is managed using sustainable cultivation, mechanical plowing in order to regulate competition between weeds and vines, choice of inputs limited to what is strictly necessary.

Wine-Growing method : HVE 3

Harvest: 100% manual

Soil : Clay-silty-sandy

Production area : 0,34

Altitude : 275m

Average age of vines : 4 years

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% in oak barrels (whose 10% of new oak)

13% vol.

### TASTING

#### Tasting note

Discreet wine from which emerges the delicate freshness of certain citrus fruits and the minerality of its limestone terroir.

#### Food pairings

Ideal with a cold lobster Bavarian, shrimp bisque or truffle brie.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2029

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



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