



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2022

It is told that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three Climats have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet



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

This cuvée is made out of a single plot of our Domaine, in Puligny-Montrachet planted in 1974. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. The grape has an early maturity. The wine is subtle, almost aristocratic.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : Limestone Marls

Production area : 6,95 ha

Altitude : 250-300 m

Average age of vines : 48 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

Magnificent wine which presents a delicate scent of vine peach and white flower. The palate is airy with perfectly controlled acidity and a limestone side enhancing the finish.

Food pairings

Ideal with refined dishes and complex textures such as foie gras, lobster or roasted sweetbreads served with a buttery and creamy 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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