



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTRACHET GRAND CRU 2023

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It is in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 7,79 ha

Altitude : 250-300 m

Average age of vines : 45 years

VINIFICATION

100% Chardonnay

100% whole grappe

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% vol.

TASTING

Tasting note

This is a wine that requires time to reveal its greatest assets. It offers notable concentration while combining finesse, minerality, balance and length.

Food pairings

Ideal with a slice of baked Brillat Savarin and some fresh figs

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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