



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## CHASSAGNE-MONTRACHET ROUGE 2022



### 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

Pinot Noir and Chardonnay have always grown on the territory of Chassagne.  
Wine-Growing method : Sustainable  
Harvest: 100% manual

Soil : Calcareous clay  
Production area : 86,13 ha  
Altitude : 250-300 m  
Average age of vines : 36

### VINIFICATION

100% Pinot Noir

100% destemmed grappes  
Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank)  
100% oak barrels (whose 18% of new oak)

13% vol.

### TASTING

#### Tasting note

This wine presents notes of generous red fruits accompanied by a slight nuance of licorice. On the palate, it offers a beautiful roundness, with a silky texture and supple tannins, while maintaining a characteristic freshness.

#### Food pairings

Ideal with Idéa œufs en meurette.

**Serving temperature :** 17-19°C

**Should be drunk between :** 2022-2030

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



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