Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU COMBES AU SUD
2022

Subdivision Climat for Les Combes, next to Chassagne-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

Steep, hilly and slightly bumby plot.

Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Clay-limestone and marl
Production area : 7,81 ha
Altitude : 260-280 m

VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

Wine with character where notes of bourbon vanilla combine with fresh fruit. The finish is supported by accents of milk caramel. In the background, we can feel a subtle presence of granny apple.

Food pairings

Ideal with stuffed cabbage with Foie Gras, endives à la Bressane or a Chaource

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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