Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU DENTS DE CHIEN
2022

The small sharp rocks nearby look like the canines of a dog with the light.

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

Blending of three plots in the top of the part of the territory, along Puligny-Montrachet. It is a limestone soil, draining, facing South.

Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 16,1 ha
Altitude : 250-300 m
Average age of vines : 31 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% oak barrels (whose 17% of new oak)

13% vol.

TASTING

Tasting note

On the nose, aromas of licorice and flowers blend harmoniously. On the palate, the texture reveals itself to be both consistent and saline, with light nuances of camphor and menthol at the end of the tasting. The acidity is well balanced, bringing a pleasant freshness to the whole.

Food pairings

Ideal with semi-cooked tuna with gomasio or even a thin snail tart, fresh vegetables from the garden.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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