Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET LES PIERRES
2022

This vineyard is located on a rocky bed which has been used in the past to build the near wash house.

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

Cuvée made from two plots belonging to our Estate and planted in 2008. Depending on the Climats (places with particular qualities), these are limestone and stony, marly or more sandy soils (Jurassic foundations). Les Pierres is a Climat planted on rather marly soil.
Wine-Growing method : organic (non-certified)
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 4,73 ha
Altitude : 230-250 m
Average age of vines : 17 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 20% of new oak)

13% vol.

TASTING

Tasting note

The wine has raspberry seed aromas with a sappy texture, accompanied by citrus nuances. A lively freshness emerges, with notes of lime and tea leaves.

Food pairings

It goes wonderfully with gardener's risotto, rabbit in jelly or chicken quiche.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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