Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU MONTÉE DE TONNERRE
2023

This vineyard is located near a path which goes up towards the town of Tonnerre.

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

Rightfully probably the most famous Chablis 1ers Crus, . Located on the right bank of Serein and in the neighbourhood of the Grands Crus, this terroir is on a "Kimmeridgian" limestone. It produces wines a little austere in their youth but their elegant and racy development charms the taster. Our cuvee comes from the blending of grapes of Montée de Tonnerre and from the area of Chapelot.
Wine-growing method : Sustainable
Harvest: 100% mechanical
Soil : Kimmeridgian limestone
Production area : 43 ha
Altitude : 230-250 m
Average age of vines : 39 years

VINIFICATION

100% Chardonnay

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

10 months (whose 4 months in stainless steel tank)
90% stainless steel tank and 10% oak barrels

12,5% vol.

TASTING

Tasting note

A fresh and vibrant wine, dominated by notes of green tea and orchard fruits. The attack, marked by a beautiful acidity, is accompanied by nuances of lemon which bring brightness and liveliness.

Food pairings

Ideal with seafood macaroni, hazelnut rabbit terrine or even local cheese such as Chaource.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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