Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2023

From the water nymph to the god of wine, Santenay benefits from a dual vocation, thermal and wine-growing. In the very south of the Côte de Beaune, in this town and in Remigny in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside.

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

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone. It is a small blended cuvée from three plots on the hillside: Les Bras, Sous la fée and Sous Roche.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 50 ha
Altitude : 250-300 m
Average age of vines : 41 years

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 13% of new oak)

14% vol.

TASTING

Tasting note

Nose of white ripe fruits on a touch delicately woody, a harmonious and refreshing wine on the palate.

Food pairings

Ideal with chicken in cream sauce or seafood in sauce.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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

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

olivier-leflaive.com