Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# MONTAGNY 1ER CRU VIGNES COULAND
# 2023

This vineyard belonged, at the time when it was so named, to a fellow Couland, whose surname is well known in Saône-et-Loire.

## 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

This limestone terroir has a vein of blue clay as its specificity, providing additional complexity to this wine.
Wine-growing method : Sustainable
Manual harvest: 100%l

Soil : Calcareous limestone, marls
Production area : 1,7 ha
Altitude : 340-365m
Average age of vines : 25 years

## VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes
Static settling

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats

13% vol.

## TASTING

**Tasting note**

The nose opens with delicate aromas of rose and fresh flowers. On the palate, the substance of this wine seduces with its balance, while the notes of yellow citrus bring a beautiful freshness.

**Food pairings**

Ideal with Bresse chicken with morels.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2030

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

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