Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU GARCHÈRES
2023

This plot takes its name from Verchère which means in old French “land adjoining the farm, fertile soil or cultivated enclosure”

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

The Garchères, on the right, going up to Montagny, are very steep, well exposed to the South West. The soil is stony and shallow (30 to 40 cm).
Wine-growing method : Sustainable
Manual harvest: 100%

Soil : Calcareous Clay, marls
Production area : 2,1 ha
Altitude : 330-350m
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.
100 % whole grapes
Static settling

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 12% of new oak)

13% vol.

TASTING

Tasting note

The nose reveals notes of matches and toasted bread. In the mouth, the consistency is pleasant, offering a nice substance. The acidity brings energy and liveliness, perfectly balancing the reductive character with a refreshing finish.

Food pairings

Ideal with a Comté cheese Soufflé

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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