Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU COMBES AU SUD
2023

This Climat borders the Premiers Crus of Chassagne-Montrachet

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 Climat is located on a clay-limestone hillside with dark red alluvium. This very steep plot with slightly hollow hilly topography faces east.
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Clay-limestone
Production area : 7,81 ha
Altitude : 260-280 m
Average age of vines : 30 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 15% of new oak)

13% vol.

TASTING

Tasting note

This wine reveals a vibrant bouquet blending fresh lemon notes and passion fruit aromas. On the palate, the mineral tension gives it a beautiful liveliness, counterbalanced by a surprisingly velvety texture. The overall effect is precise, harmonious, and extremely elegant.

Food pairings

Ideal pairing with stuffed cabbage with Foie Gras, endives à la Bressane or a Chaource

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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