Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET BLANCHOTS 2023

Comes from the white limestone

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

Blanchot Dessous: terroir located in the extension of the Grand Cru "Criots-Bâtard-Montrachet".
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous Clay
Production area : 1,85 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% whole berries
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

A delicately pastry-like wine, with notes of brioche and orange blossom, offering great finesse. The acidity on the attack brings tone, followed by a very straight frame that perfectly structures the whole. An elegant and refined balance.

Food pairings

Ideal with grilled red mullets or vegetables stuffed with crab meat.

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

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