Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2023

It derives from the name of the hamlet near Chassagne-Montrachet surrounding the ruins of an old Abbey.

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

Blending from two plots from our Domain. The A.O.C called in the past "Clos de Morgeot" is located below the road between Chassagne-Montrachet and Santenay. The soil is deeper and more clayey than elsewhere but there are also limestone oolithes.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest: 100% manual

Soil : Calcareous clay
Production area : 11,36 ha
Altitude : 230-250m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay

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

18 months (whose 6 months in stainless steel tank)
100% in oak barrels (with 25% of new oak)

13,5% vol.

TASTING

Tasting note

This wine presents notes of dried fruits and vine peach on the nose. It stands out for its great presence, offering a full and elegant mouth, marked by remarkable depth and complexity.

Food pairings

To be enjoyed with shellfish or poultry in sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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