Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2023

This name comes from the fields recovered from the forest, then planted in vines.

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

A deserted area after phylloxera (1880) and cultivated again in the fifty's years. Set of two distinct plots, located between Saint-Aubin and the Truffières terroir. It is the highest-altitude Puligny-Montrachet Premier Cru. Brown calcareous soil type.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 10,7 ha
Altitude : 300-350 m
Average age of vines : 36 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% oak barrels (whose 10% of new oak)

13,5% vol.

TASTING

Tasting note

A mineral wine with aromas of fresh fruit and a subtle hint of toast. On the palate, it is voluptuous and silky, offering a pleasant texture and a beautiful length intensifying the experience.

Food pairings

Ideal with Basque-style chicken

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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