Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2023

In the past, the Lord of Puligny-Montrachet had given this vineyard to his daughters.

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 single vineyard that belongs to our Domain since the 1950's. Which other plot can better explain the terroir of Puligny-Montrachet? The soil is light and rocky, and little water-springs protect it during summer. It's a very sophisticated wine and a former Domaine Leflaive property.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest : 100% manual

Soil : Calcareous clay
Production area : 6.76 ha
Altitude : 230-250 m
Average age of vines : 75 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 25% of new oak)

13,5% vol.

TASTING

Tasting note

A wine of great delicacy, both floral and airy, while presenting a beautiful power in the mouth. It harmoniously combines lightness and structure, offering a subtle complexity and a beautiful depth.

Food pairings

Ideal with seared scallops and wild garlic parsley.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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