Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 2023

Located on the heights of the "Côte de Beaune", on a steep slope of the Chaignot hill, this lovely village stands amongst the vineyard.

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

The grapes are purchased in different and complementary places : Echards, Grands Champs and Poisots. The soil of Volnay is lighter and more stonier than its neighbour Pommard. Volnay produces elegant and fruity wines.
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous clay, silty clay
Production area : 87 ha
Altitude : 230-250 m
Average age of vines : 46 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This is an airy wine that is both ample and slightly mellow. The palate is well-structured with an almost incisive attack and the red fruit flavors have a beautiful intensity.

Food pairings

Ideal with beef bourguignon.

Serving temperature : 17-19°C

Should be drunk between : 2024-2030

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