Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CLOS DES ANGLES
2023

Volnay 1er Cru "Clos des Angles" is a vineyard located at the corner of two tracks.

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

Located on the higher level, this well-exposed to South-East climat is generally early during the harvest. The brown limestone sloped soil is shallow.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous clay, silty clay
Production area : 4,57 ha
Altitude : 250-300 m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 21 days

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

14,5% vol.

TASTING

Tasting note

This wine displays a beautiful concentration, revealing a rich and deep substance which coats the palate with elegance. Its expressive character is evident from the first moments, carried by an explosive bouquet on the nose, combining intense aromas of ripe red fruits, such as cherry, raspberry and jammed strawberry. On the palate, fullness and harmony, offering a tasting that is both generous and refined.

Food pairings

Goes very well with meat: Beef in sauce, stuffed quail, fillet of lamb and reduced jus.

Serving temperature : 17-19°C

Should be drunk between : 2027-2035

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