Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2023

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly lean towards Autun.

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

In a terroir so diverse in soil type, you have to choose a style. Without underestimating the full character of Pommard when it is young, we have chosen to make a wine representative of this village, quite elegant with vines placed on the hillsides like Chanlins, and others in the lower part of Pommard (Le Cras, La Croix Planet, La Refène).
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous clay
Production area : 196 ha
Altitude : 300-350m
Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed berries
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 wine opens with a slightly reductive character, which quickly fades to give way to a beautiful aromatic intensity. On the palate, it presents a beautiful concentration, revealing rich flavors of ripe fruit which line the palate. Its generous volume offers a full and enveloping sensation, with a well-defined structure.

Food pairings

Ideal with beef steak or hare stew.

Serving temperature : 17-19°C

Should be drunk between : 2026-2032

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