Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHABLIS 1ER CRU
2022

The chablis 1er cru comes from some thirty places selected for their situation and the quality of their products.

VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Wine made from a blend of several vineyards within the appellation Chablis 1er Cru (bas de Fourchaume, Montée de Tonnerre, Vaucoupin, Côte de Léchet). This wine respects the Cuvée Ronde, from the Burgundian tradition.
Wine-Growing method : sustainable
Harvest : 100% mecanical
Soil : Calcareous clay, Kimmeridgian
Production area : 772,32 ha
Altitude : 230-250 m

VINIFICATION

100% Chardonnay

100% destemmed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% in oak barrels (without new oak)

12,5% vol.

TASTING

Tasting note

This wine has an elegant and mineral nose. On the palate, the fruity aromas evolve towards riper notes of golden apple and white peach.

Food pairings

Ideal with veal stew, mussels marinière or oysters.

Serving temperature : 10-12°C

Should be drunk between : 2024-2029

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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