Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET BLANCHOTS 2022

Comes from the white limestone

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

Blanchot Dessous: terroir located alongside the Grand Cru "Criots-Bâtard-Montrachet".
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous Clay
Production area : 1,85 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% whole berries
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine offers a complex and intense nose. It opens with aromas of ripe white-fleshed fruits, such as pear and peach, accompanied by delicate floral notes, such as hawthorn and acacia. In the mouth, the attack is ample and silky, with a generous texture which coats the palate.

Food pairings

Ideal with salmon roe blinis or green asparagus with parmesan.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

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