



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## VOLNAY 1ER CRU CHAMPANS 2020

The name "Champans" probably seems to come from "Champ en Pente (slope)" or "sur une pente (slope)".



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

Terroir located mid-slope and sheltered from the wind by the village. Limestone brown soil with relatively little clay, sitting on a pearly slab. The slight slope and the gravel cover allow good drainage and uniform maturity of the grapes. Great value terroir.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Terroir located mid-slope and sheltered from the wind by the village. Limestone brown soil with relatively little clay, sitting on a pearly slab. The slight slope and the gravel cover allow good drainage and uniform maturity of the grapes. Great value terroir.

Production area : 11,19 ha

Altitude : 250-260 m

### VINIFICATION

100% Pinot Noir

100% destemmed grappes

Alcoholic fermentation in open vats: 21 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

14,20% vol.

### TASTING

Serving temperature : 17-19°C



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