



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grapes

Alcoholic fermentation in open vats: 22 days

17 months (whose 4 months in stainless steel tank)

100 % oak barrels (whose 30% of new oak)

13,70% vol.

TASTING

Tasting note

This wine reveals aromas of red fruits on the nose, notably cherry and blackberry, enhanced by floral notes. There are also spicy touches of pepper and licorice, enhanced with delicate woody nuances.

Food pairings

Ideal with quail skewers, beef stew or oven-roasted duck.

Serving temperature : 17-19°C

Should be drunk between : 2024-2034

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