



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS 2018

The name "Champans" probably comes from "Champ en Pente (slopy field)" or "sur une pente (slope)".



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : Limestone

Production area : 11,19 ha

Altitude : 250-260 m

Average age of vines : 50 years

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: 21 days

17 months (whose 4 months in stainless steel tank)

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

13,5% 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 : 2021-2031

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