Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS
2023

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



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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

100% destemmed grapes
Alcoholic fermentation in open vats: 18 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

This wine seduces with a nose that combines notes of ripe fruit and menthol, creating a pleasant contrast between freshness and sweetness. In the mouth, it appears dense, with a fleshy texture and a beautiful presence.

Food pairings

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

Serving temperature : 17-19°C

Should be drunk between : 2027-2035

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