



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CHARDONNAY 2024



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

Set of around ten plots selected both on the Côte de Beaune, the Côte Chalonnaise but also on the Hautes Côtes. The wines are vinified separately, then brought together.

Wine-growing method : Sustainable

Harvest : 50% manual

Soil : Silty clay

Altitude : 250-300 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

50% destemmed grapes 50% whole grapes

24h static settling

10 months (whose 4 months in stainless steel)

100% of stainless steel

12.5% vol.

TASTING

Tasting note

An elegant and fresh nose with apple, pear notes and a slight touch of white flowers. Straight and precise mouth with a beautiful mineral tension.

Food pairings

Ideal with aperitif and starters.

Serving temperature : 10-12°C

Should be drunk between : 2025-2029

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