Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU VIGNES COULAND
2024

This vineyard belonged, when it was so named, to a fellow Couland, whose surname is well known in Saône-et-Loire.



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

This limestone terroir has a vein of blue clay as its specificity, providing additional complexity to this wine.
Wine-growing method : Sustainable
Manual harvest: 100%l

Soil : Calcareous limestone, marls
Production area : 1,7 ha
Altitude : 340-365m
Average age of vines : 25 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
Partially crushed grapes.
24h static settling

12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 15% of new oak) and 20% in stainless steel vats

13% vol.

TASTING

Tasting note

The nose opens with notes of ripe pear and then tends towards a slight hint of caramel, bringing a warm and comforting touch. The palate gains in roundness while maintaining a beautiful tension, which balances the whole and ensures a dynamic finish.

Food pairings

Ideal with Bresse chicken with morels.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

olivier-leflaive.com