Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU CREUX DE BEAUX CHAMPS 2024

Terroir located south of the village of Montagny les Buxy



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

A rocky ledge composed of hard calcareous above a marly slope with clay and screes
Wine-growing method : Sustainable
Manual harvest: 100%

Soil : Calcareous marls
Production area : 5ha
Altitude : de 290 à 370m
Average age of vines : 30 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

12.5% vol.

TASTING

Tasting note

The nose is opening with fresh fruits such as peach and pear, both pure and expressive. The palate is dense with straight aromatics. The whole is balanced, salivating and full of energy.

Food pairings

Creamed spinach with poached eggs, omelette with goat cheese.

Serving temperature : 10°C-12°C

Should be drunk between : 2025-2031

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

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