



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PERNAND-VERGELESSES 1ER CRU SOUS FRÉTILLE 2024

Sous Frétille would come from "below the small forest". Replanted as a village appellation in the 1970s / 1980s, it was considered one of the best wine. It was classified as Premier Cru in 2001.



### 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 Sous Frétille terroir is located at the top of the hillside in the village of Pernand-Vergelesses, under the protection of the Virgin "Notre Dame de Bonne Espérance" which overlooks it (a quiet place where walkers go with pleasure in good weather to admire the panorama). Sous Frétille is located a stone's throw from Corton-Charlemagne.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Surface tillage because of the risk of erosion.

Manual harvest: 100%

Soil : Stony limestone marls

Production area : 5,18 ha

Altitude : 320-380 m

Average age of vines : 36 years

### VINIFICATION

100% Chardonnay

Partially crushed grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months of ageing (including 4 months of mass assembly)

100% in barrels (including 20% new barrels)

13% vol.

### TASTING

#### Tasting note

A lively nose of pink grapefruit and citrus zest. The palate, straightforward and structured, expresses freshness and tension, offering a fine and precise wine.

#### Food pairings

It goes well with goat cheese and almond crostini, a chanterelle tart or even pan-fried turbot.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2025-2031

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