Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# SAINT-ROMAIN SOUS LE CHÂTEAU
# 2024

Sous le Château is one of the Climats of the Saint-Romain vineyard. It is located under the rocky outcrop which served as a Merovingian necropolis in the 4th century, then as a feudal castle until the 11th century when it was burned down and destroyed. These steep slope vineyards were abandoned after the phylloxera disease and replanted in the 1970s.




## 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

Regarded as the terroir the most accomplished of the A.O.C. Saint Romain. Its exposure towards South-East and its stony limestone soil give a wine of personality mixing rich but subtle aromas. This cuvee is a blend of 2 different plots.
Wine-growing method : Sustainable
Manual harvest : 100%

Soil : Calcareous clay
Production area : 23,85 ha
Altitude : 350-430m
Average age of vines : 46 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
Alcoholic and malolactic fermentations in oak barrels.

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13% vol.

## TASTING

### Tasting note

A nose with a hint of matchstick, deep and beautifully aromatic, revealing a full-bodied wine. The bright palate, enhanced with lemony notes, brings tension and salivation.

### Food pairings

It is able to accompany steamed crab, roast cod-fish loin or a Brillat-Savarin cheese.

**Serving temperature :** 10-12°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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