Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BEAUNE MONTAGNE SAINT DÉSIRÉ
2024

Takes its name from the hermit Saint-Désert who decided to set up his house and a chapel on this hill located in Beaune.



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

Located above Clos des Mouches on a very sunny hillside, this plot was planted in 2020.
Clay-loamy soil on the surface with limestone veins.
Wine-growing method : HVE (High Environmental Value, level 3)
Harvest: 100% manual
Soil : Silty clay
Production area : 8,88 ha
Altitude : 275 m
Average age of vines : 5 ans

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% in oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A discreet yet elegant nose, marked by a slight sweetness and subtle nuances of jasmine. Notes of fresh fruit complete the overall palate, bringing finesse and freshness.

Food pairings

Ideal with roast farm chicken and baby potatoes

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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