



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BEAUNE MONTAGNE SAINT DÉSIÉ 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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