Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET HOUILLÈRES 2024

This name derives from the vineyard located in a humid ground.



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

Plot located in the northern part of the appellation, close to Puligny from which it takes its minerality. It comes from one of our own vineyards, planted in 1952 and a neighboring plot.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 8,4 ha
Altitude : 230-250 m
Average age of vines : 65 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

The nose is floral and elegant, with notes of dried fruit. On the palate, it charms with its lovely tension and invigorating freshness, which balance a rich, generous texture.

Food pairings

Ideal with a green asparagus and bacon risotto

Serving temperature : 11-13°C

Should be drunk between : 2027-2033

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