Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2024

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.



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

A part of this terroir has been integrated in Montrachet in 1921.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay, limestone
Production area : 0,64 ha
Altitude : 250-300 m
Average age of vines : 20 years

VINIFICATION

100% Chardonnay

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

18 months (whose 6 months in stainless steel tank)
100% oak barrels (oak of 1 wine)

13% vol.

TASTING

Tasting note

The nose combines nuances of coconut and yellow fruits. On the palate, it proves rich and full-bodied, driven by a lovely aromatic intensity.

Food pairings

Ideal with choice fishes, seafood cooked in sauce, poultries and white meats.

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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