Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU BLANCHOTS 2024

In Chassagne-Montrachet, this Climat is located next to Les Criots, above Blanchot Dessous, and its name is explained by the presence on this hillside of limestone pebbles which give the soil its white color.



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

It is quite similar with that of the Grand Cru Criots-Bâtard-Montrachet. The vines rest on a limestone bedrock from the Middle Jurassic, like all its neighbours. There is a small layer of very fine white clays and a light and well-draining slope which makes it possible to produce very elegant and well-made wines.
Control method: reasoned control
Manual harvest: 100%
Soil : Calcareous clay
Production area : 1,17 ha
Altitude : 250-260 m

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 (30% of new oak)

13% vol.

TASTING

Tasting note

The nose opens with notes of white flowers and sweet spices. On the palate, it is direct and delicate, appealing for its subtlety and elegance.

Food pairings

It will go wonderfully with a beef shepherd's pie

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

olivier-leflaive.com