Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET LES MEIX
2024

"Les Meix" means the houses located in the middle of the domain.



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 immediately below Puligny-Montrachet 1er cru “Les Pucelles”, this terroir is based on a loamy structure with a strong presence of pebbles. The style of wine is imbued with minerality and elegance.
Wine-growing method : HVE 3 (High Environmental Value Level 3)
Harvest : 100% manual
Soil : Calcareous Clay
Production area : 5 ha
Altitude : 230-250 m
Average age of vines : 51 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 25% of new oak)

13% vol.

TASTING

Tasting note

The nose reveals a complex and fruity bouquet, where floral notes mingle with citrus and white fruits. The palate is rich yet balanced, combining generous fruitiness, freshness and vibrant tension.

Food pairings

This wine will go well with pike-perch fillet in creamy sauce or a celery sabayon.

Serving temperature : 11-13°C

Should be drunk between : 2026-2033

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