Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2024

This name comes from the fields recovered from the forest, then planted in vines.



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 deserted area after phylloxera (1880) and cultivated again in the fifty's years. Set of two distinct plots, located between Saint-Aubin and the Truffières terroir. It is the highest-altitude Puligny-Montrachet Premier Cru. Brown calcareous soil type.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 10,7 ha
Altitude : 300-350 m
Average age of vines : 36 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 distinct citrus notes. On the palate, the wine is particularly energetic, driven by lively freshness and profound minerality. The tasting unfolds with great charm, leading to a finish that softens with elegance.

Food pairings

Ideal with Basque-style chicken

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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

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