



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## PULIGNY-MONTRACHET 1ER CRU REFERTS 2024

Given its location, it can be compared to Refe in Bresse that means a bristling field of brush and rocks. This is a land which had to remove the heads of rocks and had to clear land for planting 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

The closest "Climat" to Meursault 1er Cru Charmes, separated by the famous "Chemin des Moines" (the monk path). The soil is marly at the top and more ferruginous at the bottom, therefore it produces a more unctuous and fatter wine than the other Puligny-Montrachet.

Wine-growing method : Sustainable  
Harvest : 100% manual

Soil : Calcareous Clay  
Production area : 5,52 ha  
Altitude : 230-250 m  
Average age of vines : 46 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 22% of new oak)  
13% vol.

### TASTING

#### Tasting note

A fine wine, delicately marked by aromas of dried fruits and green tea. On the palate, it offers a texture with relief and elegance, as well as a beautiful freshness that underlines its subtlety and complexity. The nose opens on savory notes of pastry. Brioche, candied fruits, warm bread coat the nose, quickly balancing with citrus zests. Palate is big and juicy.

#### Food pairings

To pair with sweetbreat and mushrooms vol au vent.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2027-2036

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