Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2024

It is said that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three Climats have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet



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

This cuvée is made out of a single plot of our Domaine, located in Puligny-Montrachet and planted in 1974. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. Maturity is early. The wine is subtle, almost aristocratic.
Wine-growing method : HVE 3(High Environmental Value Level 3)
Harvest: 100% manual
Soil : Limestone Marls
Production area : 6,95 ha
Altitude : 250-300 m
Average age of vines : 49 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 (whose 25% of new oak)

13% vol.

TASTING

Tasting note

A wine with rich yet subtle floral aromas, displaying beautiful intensity and remarkable depth. On the palate, it reveals a velvety texture and lively freshness, all brought together by an elegant and harmonious balance.

Food pairings

Ideal with a puff pastry pork tenderloin and new potatoes

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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