Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTRACHET GRAND CRU
2024

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



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 small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It is in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there.
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous clay
Production area : 7,79 ha
Altitude : 250-300 m
Average age of vines : 45 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)

13,5% vol.

TASTING

Tasting note

This wine charms with its intensity and breadth on the palate, complemented by a remarkably rich and complex aromatic profile. Its pronounced structure lends it beautiful depth, as well as outstanding ageing potential.

Food pairings

Ideal with a slice of baked Brillat Savarin and some fresh figs

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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