



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 1ER CRU PASSETEMPS 2024

The word "Passetemps" is here associated with the verb passer (to spend). It means a hobby which is by definition something to spend time pleasantly. This place name has a favorable connotation and alludes to the fact that working this land was a good way to spend a good time.



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

Terroir which faces South East, at the exit of the village towards Chassagne-Montrachet. Calcareous brown soil, presence of blue clays.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 11,46 ha
Altitude : 240-260 m
Average age of vines : 30 years

VINIFICATION

100% Pinot Noir
100% destemmed grapes
Alcoholic fermentation in open vats: 15 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels capacity 300 liters
13.5% vol.

TASTING

Tasting note

Generous nose with pastry notes, like a ripe red fruit puree. Palate is round, big and enveloping, with subtle smoke notes which bring complexity.

Food pairings

Ideal with roast pork, stuffed turkey with figs or even stuffed guinea fowl legs.

Serving temperature : 17-19°C

Should be drunk between : 2026-2033

