



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

PERNAND-VERGELESSES 1ER CRU FICHOTS 2024

Probably the name of the former owner.



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

Below Corton Grand Cru A.O.C., this terroir, facing almost North-West and turning one's back on Corton-Charlemagne, grows on shallow clayey and limestone soils. Typical style of Pernand-Vergelesse with overtones of fruits, spices and character.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous limestone

Production area : 11,20 ha

Altitude : 230-250 m

Average age of vines : 22 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 (whose 25% of new oak)

13% vol.

TASTING

Tasting note

Present nose with red berries and a hint of blackcurrant, expressing deepness and savoriness. The palate is showing more body, with a balanced structure.

Food pairings

Ideal with roast cod and julienne vegetables.

Serving temperature : 17-19°C

Should be drunk between : 2026-2033

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