



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

POMMARD 2024

Located in the Côte de Beaune, between Beaune and Volnay, Pommard, its wines and its beautiful residences mark the place where the Côte slopes slightly lean towards Autun.



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

In a terroir so diverse in soil type, you have to choose a style. Without underestimating the full character of Pommard when it is young, we have chosen to make a wine representative of this village, quite elegant with vines placed on the hillsides like Chanlins, and others in the lower part of Pommard (Le Cras, La Croix Planet, La Refène).

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 196 ha

Altitude : 300-350m

Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed berries

Alcoholic fermentation in open vats: 15 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13,5% vol.

TASTING

Tasting note

This wine opens with a slightly reductive character, which quickly fades to give way to a beautiful aromatic intensity. On the palate, it presents a beautiful concentration, revealing rich flavors of ripe fruit which line the palate. Its generous volume offers a full and enveloping sensation, with a well-defined structure. Complex and elegant, showing a nose of dry fruits and black cherry, enhanced with a touch of cooking juice. The fruit is even more precise on the palate, balanced between character, depth and savoriness.

Food pairings

Ideal with beef steak or hare stew.

Serving temperature : 17-19°C

Should be drunk between : 2027-2033

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