



# Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## POMMARD 1ER CRU EOPENOTS 2024

In the past, this place was overrun with thorns and thorny bushes (en espineaul'), the Cistercian monks began to cultivate this place around 1150.



### 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

The terroir, big enough for the village of Pommard, was set up by the monks from Cîteaux. Next to Beaune, it grows on clayey and limestone soils with a low slope. In this context, the ripe grapes express power, with tannins that need to soften when the wine is young. It's a worth keeping terroir. The grapes are purchased in the area of Les Grands Epenots.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 25,28 ha

Altitude : 250-300 m

Average age of vines : 40 years

### VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 15 days

16 months (with 4 months in stainless steel tank)  
100% oak barrels (30% new oak)

13.5% vol.

### TASTING

#### Tasting note

This wine opens with a delicate nose with notes of dried flowers and gooseberry. On the palate, the texture is elegant with tannins present but already well integrated. Intense and aromatic wine, with ripe fruits beautiful expression. A tangy taste brings freshness and balance, enhancing the fruit richness with a lovely freshness in the palate. Structure is supple and harmonious. A delightful fruity impression, with an elegant profile,

#### Food pairings

Ideal with tournedos in cream.

**Serving temperature :** 17-19°C

**Should be drunk between :** 2028-2036

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