Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS
2022

The name "Champans" probably comes from "Champ en Pente (sloping field)" or "sur une pente (slope)".

VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Terroir located mid-slope and sheltered from the wind by the village. Limestone brown soil with relatively little clay, sitting on a pearly slab. The slight slope and the gravel cover allow good drainage and uniform maturity of the grapes. Great value terroir.
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Limestone
Production area : 11,19 ha
Altitude : 250-260 m
Average age of vines : 50 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 21 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

This wine reveals aromas of red fruits on the nose, notably cherry and blackberry, enhanced by floral notes. There are also spicy touches of pepper and licorice, enhanced with delicate woody nuances.

Food pairings

Ideal with quail skewers, beef stew or oven-roasted duck.

Serving temperature : 17-19°C

Should be drunk between : 2023-2033

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

olivier-leflaive.com