Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS
2020

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

VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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 20% of new oak)

14% 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 : 2022-2032

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