Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MONTAGNY 1ER CRU
2024

Appellation shared between the villages of Buxy, Montagny les Buxy, Jully les Buxy and St Vallerin

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

Located at the southern end of the Côte Chalonnaise, the Montagny AOC only produces Chardonnay. Plot vinification then blending of the following terroirs: Bonneveaux, Garchères, Vignes Couland, Vigne sur Le Cloux, Champ Toizeau, Les Macles, Creux de Beaux Champs.
Wine-growing method : Sustainable
Manual harvest: 100%
Soil : Calcareous clay, marl
Production area : 215 ha
Altitude : 290-370m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling

12 months (whose 4 months in stainless steel tank)
10% oak cask, 75% in oak barrels (whose 12% of new oak) and 15% in stainless steel vats

13% vol.

TASTING

Tasting note

Fine and delicate nose with notes of white flowers. The palate expresses elegant sobriety and a straight structure.

Food pairings

Ideal with pike terrine, crayfish gratin, frog legs with parsley.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

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