Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2024

From the water nymph to the god of wine, Santenay benefits from a dual vocation, thermal and wine-growing. In the very south of the Côte de Beaune, in this town and in Remigny in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside.

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 South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone. It is a small blended cuvée from three plots on the hillside: Les Bras, Sous la fée and Sous Roche.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 50 ha
Altitude : 250-300 m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay

Partially crushed grapes
24h static settling

12 months (whose 4 months in stainless steel tank)
100% oak barrels

13% vol.

TASTING

Tasting note

Delicate nose with nuances of fresh mango, pear, and a hint of white pepper. The palate is dense with a beautiful fluidity that balances the aromatic flavors.

Food pairings

Ideal with chicken in cream sauce or seafood in sauce.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

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

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