Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU COMBES AU SUD
2024

This Climat borders the Premiers Crus of Chassagne-Montrachet

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

This Climat is located on a clay-limestone hillside with dark red alluvium. This very steep plot with slightly hollow hilly topography faces east.
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Clay-limestone
Production area : 7,81 ha
Altitude : 260-280 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

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

13% vol.

TASTING

Tasting note

A delicious nose of sugared almonds and yellow peach, bringing sweetness and complexity. The full-bodied palate extends these aromas while maintaining a lovely freshness. A wine offering a harmonious balance between delicacy and freshness.

Food pairings

Ideal pairing with stuffed cabbage with Foie Gras, endives à la Bressane or a Chaource

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

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