Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU CHARMOIS
2024

In Burgundy, this word refers to some old common fields cultivated then lied fallow, or planted with hornbeam trees.

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 on the side of Chassagne-Montrachet, this vineyard grows on white and very calcareous soils. The steep slope gives later maturity. It has become a very famous terroir for the last fifteen years.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Calcareous Clay
Production area : 15,09 ha
Altitude : 250-300 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

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

12 months (whose 3 months in stainless steel tank)
100% oak barrels

13% vol.

TASTING

Tasting note

Expressive nose and palate with the roundness of nectarine, enhanced by subtle, slightly honeyed notes of acacia blossom. The combination brings freshness and delicacy.

Food pairings

Ideal with sea bream, sesame and bergamot ceviche, a Natural yellow pollack, artichoke and potatoes or a Brillat Savarin

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

olivier-leflaive.com