Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SAINT-AUBIN 1ER CRU EN REMILLY
2024

Remilly come from the Gallo-roman name "Romillus", former owner of this land ?

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

It is the historical terroir of Saint Aubin, ravaged by phylloxera then cultivated since the seventies. White limestone exposed, the summer heat continues to reflect on the grapes at night. Mineral and flint character.
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous Clay
Production area : 29,72 ha
Altitude : 250-300 m
Average age of vines : 26 years

VINIFICATION

100% Chardonnay

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

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

The nose and palate express a beautiful complexity, with notes of dried fruits and white flowers. The texture is dense and supported by a marked tension, offering a structured and elegant wine.

Food pairings

Ideal with a scallop carpaccio, citrus fruits and fiery olive oil or a Foie Gras with lime zest, candied dates.

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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