Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU CHAMPANS
2024

The name "Champans" probably comes from "Champ en Pente (sloping field)" or "sur une pente (slope)".

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

Terroir located mid-slope and sheltered from the wind by the village. Limestone brown soil with relatively little clay, sitting on a pearly slab. The slight slope and the gravel cover allow good drainage and uniform maturity of the grapes. Great value terroir.
Wine-growing method : Sustainable
Harvest : 100% manual

Soil : Limestone
Production area : 11,19 ha
Altitude : 250-260 m
Average age of vines : 50 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 15 days

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13.5% vol.

TASTING

Tasting note

Subtly balanced nose between spices and red fruits. The palate with supple tannins brings a velvety and delicate sensation. Bright and elegant wine.

Food pairings

With a slow-cooked duck breast fillet, skewer of new potatoes with a pepper sauce.

Serving temperature : 17-19°C

Should be drunk between : 2028-2036

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