Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VOLNAY 1ER CRU MITANS
2024

In the old French language, "Mitans" means the middle, therefore a vineyard located in the middle of the 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

It is a small terroir with clayey limestone soil, drained because of gravel in depth. Famous as one of the best climats from the village, "Mitans produces fleshy and racy wines, worth ageing".
Wine-growing method : Sustainable
Harvest : 100% manual
Soil : Calcareous clay
Production area : 8,54 ha
Altitude : 250-300 m
Average age of vines : 80 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 20% of new oak)

13% vol.

TASTING

Tasting note

The nose shows black fleshy fruits, with notes of black pepper. The palate brings a juicy fruit with tannins almost already silky.

Food pairings

Goes very well with mushroom rillettes, a bacon pie or even a beef tongue pot au feu.

Serving temperature : 17-19°C

Should be drunk between : 2028-2036

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