



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VINTAGE 1995

Spring weather :

The weather was cool in February and March but not as cold as usual. The budburst was at the usual time, around Easter. The only frost damage was in Chassagne-Montrachet at the beginning of May. The flowering came before cool temperatures during two weeks (wind from north was very present). This situation resulted in "millerandages" and a long flowering period (date of mi-fleur = 12 juin 1995).

Summer weather :

June and July were very dry and warm. Very high temperatures the day and the night. The reserve of water was sufficient to avoid drought.

The date of veraison : 15 August for early vineyards.
 20/22 August for the others.

Expectation 1st September :

The health conditions were satisfactory, the yield seems average with little berries (millerandage)

Autumn weather

Between the last week of August and the 10th of september, the weather became calm and hazy, with abundant rains (no storm happily !). The ripening curve was stable during this period, almost for Pinot noir. After 10 September, the maturation got back on top.

Vintage weather

Beautiful weather during the harvest. The grapes absorbing water since the beginning of Septembre became fragile but had enough time to eliminate it after. Fortunately, the weather was clear and warm without sunshine, permitting a limited development of botrytis before the date of harvest.

The harvest commenced on September 22nd and finished on October 1st .

Characteristics of 1995 vintage (today) :

Yield : Limited yields if compared with the last 5 vintages. Around the yield of 1991.

30-35 hls/ha for reds Côte de Beaune

30-45 hls/ha for whites Côte de Beaune

40-50 hls/ha for whites Côte de Beaune

Quality :

Acidity, pH :

The level of acidity and the value of pH is good whatever the situation of the vineyards (reds and whites). We were concerned about low acidity due to the rains. As it turned out , the level stabilised very well and the % of tartaric acid/malic acid bodes well for the future balance of the wine.

The value of acidity and the quality is for me close to 1990 (especially for whites).

Character : It's a little bit early to comment on a vintage which is still fermenting, but it seems to be a vintage with a good extraction of glycerol, tanins and colour in red. Sometimes, the importance of hand selection will be crucial (to eliminate the second generation grapes).

For the whites, the potential of sugar and acidity is enough to give a good balance after malolactique fermentation. The limited yield in certain vineyards will give excellent wines next spring.

Potential of aging : (comparaison with other vintages)

WHITES : The potential seems to me very interesting. The balance (sugar/acidity) is similar with the 1990 vintage. The flavors are a little bit more present now with 95. The alcoholic fermentation was slow and quiet in general.

REDS : With a good date of harvest and severe selection of the grappes, the reds are very intense in color with flavours of blackberries and raspberry. The tanins are present without being aggressive . The level of acidity is good after fermentation. A comparison can be daring with 1993 for colour and glycerol, 1991 for the flavours and the elegance, and perhaps 90 for the quality of tanins.

To put it briefly, our expectations of this summer were disturbed by the rains of september ; but finally a medium yield, combined with good weather conditions during the harvest will contribute to a good vintage.

A large majority of winemakers is very satisfied.....

Franck Grux