



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VINTAGE 1996

When a vintage like 1996 passes and 13 moon changes take place in the year many growers expect difficult moments to come.

Eventhough the spring was marvellous and the very arly springbut was not affected by any frost.and due to the high tepertures the flowering rarely ever seen before (only one generation !)

The arrival of the summer ...warm and dry in June, cooler but still dry in July and August. A perfect weather with short periods of rainfall each time followed by intense suneshine untill the harvest helped the grapes to finish maturation (Wonderfull natural degrees from 12° to 13°9).

The weather during the harvest was relatively cold, cloudy but dry allowing the growers to harvest each parcel at the best moment of maturity.

The cold nights stabalised the level of acidity in the grapes and most important protected the grapes from rot.

Our first impressions on the Red wines are very promessing with deep colours and good and intense aromas

For the White wines we detect the sugar/acidity balance of a “ Great ” vintage. Despite of the relatively high yields the wines show power and complexity remembering of the 1990 vintage (equal yields).

One very distinctif sign of a very promessing vintage is the smile in the faces of the growers.

Franck Grux