



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VINTAGE 2002

After a calm and traditional winter, the budburst came at the end of March, during Easter period. Hot and dry weather through April helped wine-growth and permitted to work the soil. Also to be notified, a few cold days (-2°C) made appeared a little bit of frost but without consequences.

The de-budding work happened at the beginning of May, under a beautiful sky for three weeks.

From May 20th to 10th of June, at the flowering period came some rain and a drop of temperature: the consequences were leakage and “millerandage” on a generous crop. The full flower stage came between the 7th to the 15th of June, so we could already predict an early vintage. The end of June was extremely hot and dry (30 to 35°C in the shade).

The stage “Fermeture de la Grappe” was achieved at the beginning of July. During that month hot weather and a few rains occurred but no thunderstorm or hail.

August was a normal one, the “VERAISON” stage happened between the 7th and the 15th. The last week had lower temperature and heavy rain. These conditions slowed down the maturity, until September 7th , date when a north-east wind and clear sky came and stayed for the next month. The maturity and concentration of the juice had a positive evolution, the sanitary state of the grape was good and stable.

All the harvest happened under beautiful sun.

Official Harvest debut on the Côte de Beaune: September 16th

Olivier LEFLAIVE harvest debut: Pinot Noir September 17th
Chardonnay September 20th

Official harvest debut in Chablis: September 23rd

Quality of the Vintage:

The Pinot Noir on the Côte de Beaune had a good maturity even exceptional in Pommard and Volnay. The low juice yielding and thick skin produced deep coloured and bold wine.

The tannins are ripe and soft. The vintage has good acidity before malo-lactic fermentation. I will probably give wines that needs a few years in bottle.

The Chardonnay on the Côte de Beaune acquired sugar level equal to 1989 or 1990 when yield were low. The acidity close to 1996 or 2000. The alcoholic fermentation is slow by dynamic. The balance is yet to be find, to compare with these vintages. Great wines are to be expected.

In Chablis, the beautiful weather came at the maturity stage, the wind helped to lower the crop. The balance acid-sugar, maturity of the skin and the good weather during vintage... All those ingredients together make us expect an exceptional vintage.

All being said, for us to prove it right.

Franck GRUX