



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## VINTAGE 2004

After exceptional climatic conditions for 2003 vintage, the rain during autumn and winter brought to the soil a good water profile.

Winter, without being very cold, was very long and vine bud unfolds slowly over the month of April.

In areas where frost raged in 2003 (Puligny-Montrachet, Meursault, Chassagne-Montrachet and Chablis), the output of the grapes is important. No frost damage, but the cool weather prevents a fast-growing branches.

Powdery mildew threatens both the PINOT NOIR and CHARDONNAY and treatment must be made on time. Flowering happens slowly but in good condition. The grapes are numerous and robust. Debudding and green harvesting are needed to limit yields.

In July, hail fell on Volnay, in some cases destroying 50% of the future harvest.

August is not very hot and the nights are cool. At the end of the month, grapes are not ripe and the harvest date is delayed ...

From the beginning of September, a dry and sunny weather settles. The anticyclone settled permanently and a north dominance wind concentrate the juice. Maturity making great strides and harvesting begins from September 20th .

Official harvest debut on the Côte de Beaune:

Olivier Leflaive harvest debut

September 20th

Pinot Noir on September 22nd

Chardonnay on September 25th

Olivier Leflaive harvest debut in Chablis

October 2nd

Quality of the 2004 vintage:

### Pinot Noir on Côte de Beaune

The volume of harvest is more limited than the Chardonnay. After a strict selection on some plots, wines have a pretty dress and the result is nice. The level of malic acidity disturb balanced in the mouth until the malolactic fermentation. All wines produced in 2004 were vinified from grapes.

### Chardonnay on the Côte de Beaune

The quantity of the production is generally high (50-70 hl / ha). Repel each day the date of harvest allowed to gain concentration. The acidity, low during pressing, has a broad proposal of malic acid. The wines will not have excessive acidity after the malolactic fermentation. Only the juice extracted at low pressure were kept. The level of sugars, without being exceptional gives natural alcohol between 11°20 and 13 °. After fermentation, the overall level of quality is quite good. If a long enough and soft maturation (low batonnage) may be performed on many lots, some wines will be bottled early in the season to preserve aromatic freshness. 55% of our supplies were made of grapes, the rest with must (pressed grapes).

### Chardonnay in Chablis

As in Côte de Beaune, the level of production is quite high. On the other side, the style of the soil is well printed. The started acidity (large proportion of malic acid) will be in balanced after malolactic fermentation. Sugar level was good (between 11 °50 and 12 ° natural). Wines have a freshness and a good typicity. 70% of our supplies were made of grapes, the rest with must (pressed grapes).

We find with the 2004 vintage, a more classic style in Burgundy and the harvest in early autumn. We were worried about the end of August and a great month of September came to help us.

It will vinify with gentleness and caution.

Franck GRUX  
January 2005