



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VINTAGE 2006

The 2006 winter was considerably harsher than those experienced in previous years, with frequent snowy periods coupled with temperatures often below freezing (the end of December and beginning of January saw temperatures of -15°C). It was only at the end of March that the vegetation started to stir, and the 2-3 leaf stage was achieved at the end of April. There was no frost damage, and May was calm.

Flowering took place in mid-June then very warm weather was experienced across the region until mid-July, with temperatures above 30°C .

August brought cooler conditions and general freshness, often accompanied by light, regular showers. The vine lacked a little energy at the start of veraison. As in 2004, September brought the necessary temperatures and light to bring the grapes to full maturity. The whole harvest period took place in warm, dry conditions.

Official harvest date in the Côte de Beaune and Chablis: 18th September 2006
The start of the harvesting campaign at Olivier Leflaive: 19th September 2006

The Quality of the 2006 Vintage

Pinot Noir in the Côte de Beaune

Volumes are down this vintage, above all due to rigorous grape selection prior to fermentation. 10-15% of grapes were eliminated to obtain elegantly fruity wines. The overall balance is good and the tannins fairly supple. These are wines of average ageing potential.

Chardonnay in the Côte de Beaune and Côte Chalonnaise

The white wines have good density and weight across the board with beautiful texture. If some presented natural alcohol levels a little higher than usual due to small volumes of juice, the majority rival the excellent 2005s. Globally, quantities are down 10% on the 2005 vintage.

Chardonnay in Chablis

Thanks to healthy grapes and favourable weather conditions, the Chablis vineyards were harvested early (at the same time as in the Côte de Beaune). The 2006 wines are ripe and well balanced.

To summarise, the 2006 vintage produced rich and powerful wines. It was necessary to use our knowledge and experience from previous vintages to preserve freshness and harmony.

Franck GRUX