



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

VINTAGE 2009

The early winter of vintage 2009 was relatively calm, without major storm activity, but it was cold (- 5 C and sometimes – 10 C) in both January and February. Despite snow, the water levels in the vineyard were not excessive.

March was surprisingly clement and dry which provoked an early bud break before April 10th. An unexpected and early hail storm on April 17th actually resulted in a natural selection leaving the best bunches. We lost around 5 – 10% of the crop.

The vines showed remarkable health before flowering which came in full force on May 28th in Puligny. It was clear we were faced with an early harvest at that time.

June was a bit capricious with swings of hot, dry weather and stormy weather, sometimes violent. Mildew and oidium were hanging in the wings and required constant supervision.

Rain was abundant in July (and so was heat) giving the vineyard enough water in reserve to last to the harvest.

August, however, was hot, even very hot (temperatures often rose higher than 30 C). Veraison came quickly and it was crucial to be watch levels of sugar and acidity to avoid the effects of over-ripeness (flabby wines!).

In order to avoid a repeat of 2003, we decided to harvest promptly.

For Olivier Leflaive :

beginning of the harvest → 05 September 2009 // end of harvest → 22 September 2009.

The entire harvest was blessed by sunny, luminous and dry weather. In a word, perfect!

General impressions of quality by region :

Cote de Beaune/Pinot Noir :

Full maturity and homogeneity mark this vintage! There was very little to sort because the quality was so high. Exceptional color, very generous fruit and fine, soft, supple, ripe tannins throughout. We encouraged late malolactic fermentation to allow the full development of the delicious fruit character of the vintage. We have very high hopes for this vintage which we think will be equal if not greater than 1999.

Chablis/Chardonnay :

We harvested as early as possible in Chablis to maintain freshness and healthy acidity in our grapes. Yields were moderate and the harvest was very healthy. The wines show a lovely minerality without excessive ripeness. The wines remind us at this stage of the 2005's.

Cote de Beaune/Chardonnay :

Proper yield management and the excellent health of the vineyard and grapes allowed perfect and even maturation of both skin and fruit. The sugar levels were high but not excessive. Good healthy acidity helped the expression of the delicious fruit character in this vintage. The wines are "gourmands", rich, succulent and delicious, even during malolactic fermentation. The "grands crus" and great "lieux dits" show all of their power, majesty and energy in this vintage... and thank goodness!

A great, harmonious vintage of very high quality throughout our appellation contrôlée vineyards.

Franck Grux