Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2021

Historical grape variety of the region, able to establish itself in all types of soil. This variety of vine was classified as an AOC in 1937.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Blending of plots located in Puligny-Montrachet and Corpeau.
Wine-Growing method: sustainable
Harvest: 70% manual, 30% mechanical
Maximum yield allowed: 72hL/ha
Soil : Calcareous clay, Silty clay
Production area : 1600 ha
Altitude : 220-230 m
Average age of vines : 36 years

VINIFICATION

100% Aligoté

30% crushed grapes, 70% whole grapes
24h static settling

10 months (whose 4 months in stainless steel tank)
60% in stainless steel and 40% in oak barrels

12% vol.

TASTING

Tasting note

This wine, with a nice tension, has a very fresh profile on lemony and yellow fruit aromas with an expressive palate and a citrus finish.

Food pairings

Ideal to accompany your parsley hams, snail mille-feuille or cottage cheese.

Serving temperature : 10-12°C

Should be drunk between : 2023-2026

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