



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE ALIGOTÉ 2020

Historical grape variety of the region, able to establish itself in all types of soil.



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

Blending of plots located in Puligny and Corpeau.  
Wine-Growing method : sustainable  
Harvest: 70 % manual, 30% mechanical  
70% whole grapes  
Maximum yield authorized : 72hl/ha  
Soil : Calcareous clay, Stlity clay  
Production area : 1655,57 ha  
Altitude : 220-230 m  
Average age of vines : 36 years

### VINIFICATION

100% Aligoté(100%)

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .  
70% crushed grappes, 30% destemmed  
Finning: yes  
Filtration : yes (Kieselgur)

10 months (whose 4 months in stainless steel tank) 100% in oak barrels

12.2% vol.

### TASTING

#### Tasting note

Touch of butter, notes of cut hay and minerality. A delectable and gourmet wine with fatness on the palate.

#### Food pairings

Ideal with jambon persillé, or mixed with blackcurrant cream "Crème de Cassis" to create the Kir.

**Serving temperature** :10-12°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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