



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE ALIGOTÉ 2019

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



### VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

### VINEYARD

Blending of plots located in Puligny and Corpeau.  
Wine-Growing method : sustainable  
Harvest: 80 % manual, 20% mechanical  
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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

80% crushed grapes, 20% destemmed

Fining: yes

Filtration : yes

10 months (whose 4 months in stainless steel tank)

15% in oak barrels

13% 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

**Should be drunk between :** 2021-2026

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



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