Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2017

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.



VINEYARD

Blending of plots located in Meursault, Puligny-Montrachet and Corpeau.
Wine-Growing method : sustainable
Harvest: 100 % manual
Maximum yield authorized : 72hl/ha
Soil : Calcareous clay, Silty clay
Production area : 1600 ha
Altitude : 220-230 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grapes

9 months
100 % in stainless steel tank

12,5% 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 famous aperitif le Kir.

Serving temperature : 10-12°C

Should be drunk between : 2019-2022

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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