



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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, 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 .
100% crushed grappes
Finning: yes
Filtration : yes

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 Kir.

Serving temperature :10-12°C

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

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