



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ 2016

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



VINEYARD

Blending of plots located in Puligny 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

Fining: yes

Filtration : yes

10 months, 80 % in stainless steel tank, 20% in oak barrels

12% vol.

TASTING

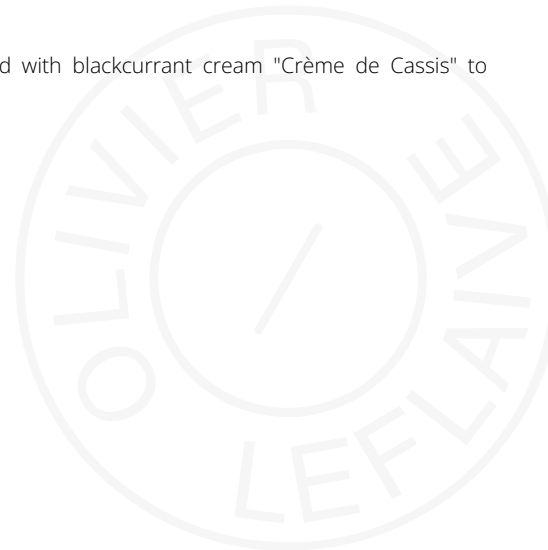
Tasting note

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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