Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2015

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 : Calcarious clay, Stlity clay
Production area : 1600 ha
Altitude : 220-230 m
Average age of vines : 35 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grappes
Finning: yes
Filtration : yes (Kieselgur)

8 months, 100 % in stainless steel tank

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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