



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE ALIGOTÉ 2013

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  
Soil : Calcareous clay, Stlity clay  
Production area : 1655,57 ha  
Altitude : 220-230 m  
Average age of vines : 35 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

10 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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