



*Olivier Leflaive*

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE ALIGOTÉ 2008

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



### VINEYARD

Blending of plots located in Puligny, Meursault and Corpeau.  
Maximum yield authorized : 72 hl/ha  
Wine-Growing method : sustainable  
Harvest: 100 % manual  
Soil : Calcareous clay, Stlity clay  
Production area : 1655,57 ha  
Altitude : 230-250 m  
Average age of vines : 30 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

9 months 100 % in stainless steel tank

12% vol.

### TASTING

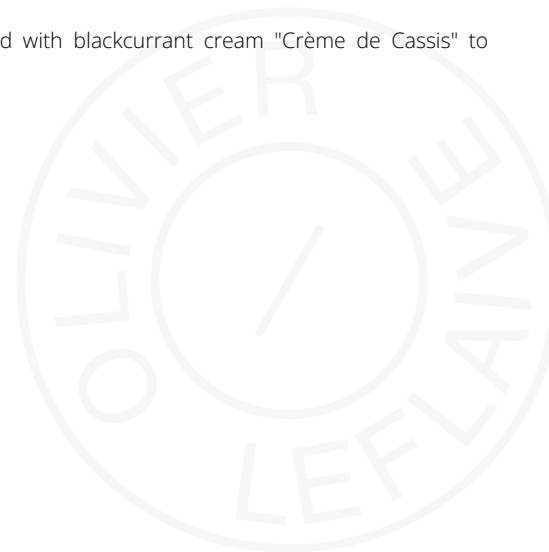
#### Tasting note

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



#### Olivier Leflaive

Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - [contact@olivier-leflaive.com](mailto:contact@olivier-leflaive.com) - [olivier-leflaive.com](http://olivier-leflaive.com)

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



[olivier-leflaive.com](http://olivier-leflaive.com)