

BOURGOGNE CUVÉE ONCLE VINCENT 2021

Cuvée homage to the wine growers' patron saint "Saint-Vincent" but also a tribute to Vincent Leflaive, Olivier Leflaive's uncle, who died in 1993, having built the reputation of the eponymous estate. He was a model and a valuable support for Olivier at the time of the creation of his own wine estate.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

This cuvée is made exclusively from our old vines located on the Puligny-Montrachet terroir, i.e. 8 plots in total.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay, Silty clay

Altitude : 230-250 m

Average age of vines : 35 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

15 months (whose 3 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

A discreet first nose with saline notes and which reveals all its amplitude and concentration on the palate with aromas of white flowers. The selection of vines for this cuvée makes it possible to produce a more aristocratic white Burgundy, more tense and serious in intensity, more Puligny!

Food pairings

It goes wonderfully with a salmon blanquette, a paella or zucchini pasta.

Serving temperature : 10-12°C

Should be drunk between : 2023-2031

