



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE ONCLE VINCENT 2019

Cuvée homage to the owner of the winemakers "Saint-Vincent" and especially to Vincent Leflaive, uncle of Olivier Leflaive, who died in 1993, having made the reputation of the eponymous estate. He was a model and a valuable support for Olivier at the time of the creation of his wine house.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

This cuvée "Oncle Vincent" is elaborated only from our best vines located in the territory of Puligny-Montrachet, i.e. 8 plots in total which represent a little less than 4 ha of vineyard in sustainable method.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay, silty clay

Production area : 35 ha

Altitude : 230-250 m

Average age of vines :

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

30% whole berries and 70 % crushed grappes

Fining: yes

Filtration : Yes

12 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 15% of new oak)

14% vol.

TASTING

Tasting note

The aromas of this wine express the fruits with white pulp (pear, peach ...), with buttered notes. Of a beautiful fracher in the mouth, its texture is creamy, of a beautiful outfit with a zest of nerve that surpasses it. The selection of vines for this cuvée allows to produce a Burgundy White more aristocratic, more tense and serious in intensity, more Puligny!

Food pairings

It will perfectly accompany fish and shellfish, white meat.

Serving temperature :10-12°C

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