

BOURGOGNE CUVÉE ONCLE VINCENT 2018

Cuvée hommage 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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

Production area : 35 ha

Altitude : 230-250 m

Average age of vines : 35 years

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 grapes

12 months (whose 3 months in stainless steel tank)

100 % oak barrels (whose 15% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

It will perfectly accompany fish and shellfish, white meat.

Serving temperature : 10-12°C

Should be drunk between : 2021-2024

