

BOURGOGNE CUVÉE ONCLE VINCENT 2018

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

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 : Calcarious 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

Finning: yes Filtration : Yes

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 pulpit (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

Should be drunk between: 2021-2028

