



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE CUVÉE ONCLE VINCENT 2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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 3 months in stainless steel tank) 100 % oak barrels (whose 15% of new oak)

13,5% 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

#### Olivier Leflaive

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