Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE ONCLE VINCENT
2016

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.



VINEYARD

This cuvée "Oncle Vincent" is elaborated only from our best vineyards 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 : 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
100 % 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 pulpit (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 : 2019-2022

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