



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE ONCLE VINCENT 2012

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.



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, stilty clay

Production area : 35 Ha

Altitude : 230-250 m

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, 70% destined grappes

Finning: yes

13 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 10% 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 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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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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