

## 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

: Calcareous clay, stilty 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, 70% destined grappes

Fining: 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

