Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT
2021

Margot, the Queen and also the name of a daughter of Olivier Leflaive.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

We decided to blend vineyards from la Côte de Beaune, from Puligny-Montrachet to Pernand-Vergelesses and old vineyards in les Hautes Côtes. About twenty different plots.
Maximum yield authorzied : 60 hl/ha
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Silty clay
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Pinot Noir

20% whole grapes and 80% destemmed grapes
Alcoholic fermentation in open vats: 17 days

16 months (whose 5 months in stainless steel tank)
100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

A flattering nose with aromas of small red berries (strawberry, raspberry). A fresh and elegant palate on crunchy fruits and fine tannins.

Food pairings

Ideal with parsley ham or a pâté en croute.

Serving temperature : 16-18°C

Should be drunk between : 2022-2027

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