

BOURGOGNE CUVÉE MARGOT 2020

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



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

This cuvée is made from a blend of around twenty different plots from the Côte de Beaune, from Santenay to Pernand-Vergelesses.

Maximum yield authorized : 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

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

20% whole grapes

80 % destemmed grapes

Alcoholic fermentation in open vats: 15/20 days in total

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 meat pies and spicy food.

Serving temperature : 16-18°C

Should be drunk between : 2022-2026

