



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 : Stilty clay

Production area : 1847,43 ha

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

100 % destemmed grapes

Finning: yes

Filtration : yes

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

16 months (whose 5 months in stainless steel tank)

100% oak barrels (whose 15% 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 : 2021-2026

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