



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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. Cuvée vinified from the purchase of grapes and sometimes from selected cuvees.

Maximum yield authorized : 60 hl/ha

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Silty clay

Production area : 1847,43 ha

Altitude : 230-250 m

Average age of vines : 30

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 grappes

Finning: yes

Filtration : yes

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

15 months (whose 3 months in stainless steel tank) 90% oak barrels (whose 12% 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

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