

BOURGOGNE CUVÉE MARGOT 2016

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



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

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Silty 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

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

15 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 15% of new oak)

12,5% 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 : 2019-2024

