



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE CUVÉE MARGOT 2012

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 Pommard, la Côte de Nuits and old vineyards in les Hautes Côtes. About twenty different plots. Cuvée vinified from the purchase of grapes and from selected cuvees.

Wine-Growing method : Sustainable

Harvest: 90 % manual, 10% mechanical

Soil : Stilty clay

Production area : 1847,43 ha

Altitude : 230-250 m

Average age of vines : 25 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 grappes

Fining: yes

14 days of fermentation on the skins at cold temperature

13 months (whose 3 months in stainless steel tank) 70 % oak barrels (whose 10% of new oak)

12,5% vol.

### TASTING

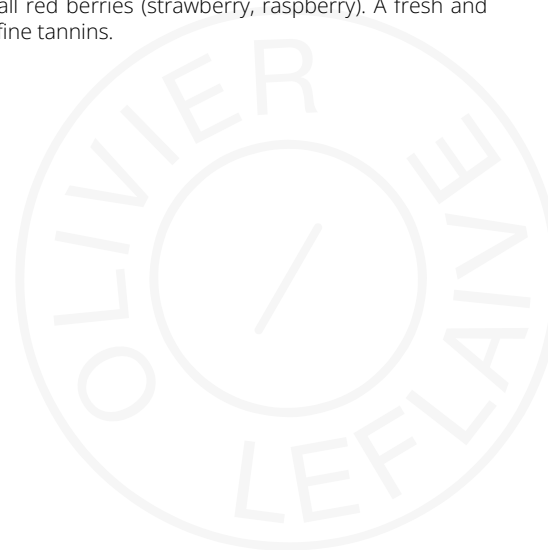
#### Tasting note

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**



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Place du Monument 21190 Puligny-Montrachet (France)  
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



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