



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT 2008

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

Wine-Growing method : Sustainable

Harvest: 100 % manual

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: no

15 days of fermentation on the skins at cold temperature

15 months (whose 5 months in stainless steel tank) 80 % oak barrels (whose 10% of new oak)

12,5% vol.

TASTING

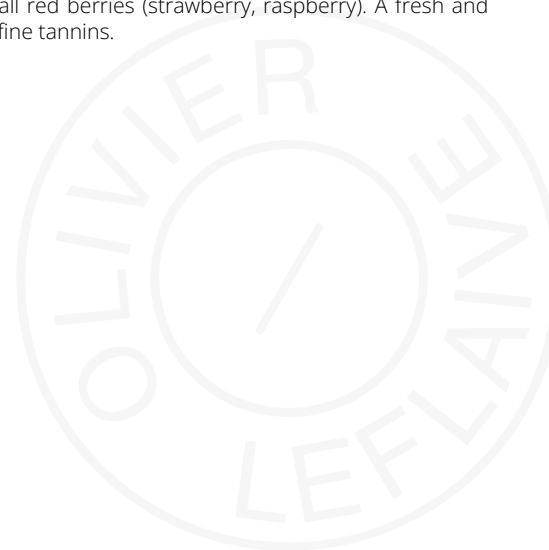
Tasting note

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



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