



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE ALIGOTÉ 2022

Historical grape variety of the region, able to grow in all types of soil. This variety of vine was classified as an AOC in 1937.



### VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

### VINEYARD

Blending of plots located in Puligny-Montrachet and Corpeau.  
Wine-Growing method: sustainable  
Manuel harvest: 70%  
Mechanical harvest: 30%  
Maximum yield allowed: 72hL/ha  
Soil : Calcareous clay, Silty clay  
Production area : 1 600 ha  
Altitude : 220-230 m  
Average age of vines : 36 years

### VINIFICATION

100% Aligoté  
100% crushed grapes  
24h static settling  
10 months (whose 4 months in stainless steel tank)  
100% in stainless steel tanks  
12,5% vol.

### TASTING

#### Tasting note

Wine with a beautiful freshness whose fruity aromatics will generously complement the palate.

#### Food pairings

Ideal to accompany your parsley hams, snail mille-feuille or cottage cheese.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2023-2026

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