Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2022

Historical grape variety of the region, able to grow in all types of soil. This vine variety 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%

Soil : Calcareous clay, Silty clay
Production area : 1 600 ha
Altitude : 150-220 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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