



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ 2023

Historical grape variety of the region, able to establish itself in all types of soil.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Blending of plots located in Puligny-Montrachet and Corpeau.
Wine-Growing method: sustainable
Manuel harvest: 70%
Mechanical harvest: 30%

Soil : Calcareous clay, Stlity clay
Production area : 1655,57 ha
Altitude : 220-230 m
Average age of vines : 36 years

VINIFICATION

100% Chardonnay
100% crushed grapes
24h static settling
10 months (whose 4 months in stainless steel tank)
100% in stainless steel vats
12% vol.

TASTING

Tasting note

This wine opens with an aromatic and fresh nose, revealing expressive aromas of orchard fruits, such as pear and peach, accompanied by delicate notes of white flowers. On the palate, the attack is lively and elegant. This wine offers a refreshing finish.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2024-2028

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