

BOURGOGNE CUVÉE ONCLE VINCENT 2020

Cuvée hommage to the wine growers' patron saint "Saint-Vincent" but also a tribute to Vincent Leflaive, Olivier Leflaive's uncle, who died in 1993, having built the reputation of the eponymous estate. He was a model and a valuable support for Olivier at the time of the creation of his own wine estate.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

This cuvée is made exclusively from our old vines located on the Puligny-Montrachet terroir, i.e. 8 plots in total.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay, Silty clay

Altitude : 230-250 m

Average age of vines : 35 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

We discover delicate aromas of white flowers such as hawthorn and dried fruits. The attack is frank, followed by a beautiful amplitude and a silky texture. The fruity and mineral aromas return in retro-olfaction, sometimes accompanied by light toasted and buttery notes.

Food pairings

It goes wonderfully with salmon blanquette, paella or even zucchini pasta.

Serving temperature : 10-12°C

Should be drunk between : 2022-2028

