Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT
2022

Margot, the Queen and also the name of a daughter of Olivier Leflaive.



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

This cuvée is made from a blend of around twenty different plots from the Côte de Beaune, from Santenay to Pernand-Vergelesses.
Maximum yield authorzied : 60 hl/ha
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Silty clay
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes
Alcoholic fermentation in open vats: 15/20 days

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

13% vol.

TASTING

Tasting note

Notes of black fruit and raspberry dominate, accompanied by a slightly tannic and structured palate.

Food pairings

Ideal with parsley ham or a pâté en croute.

Serving temperature : 16-18°C

Should be drunk between : 2022-2027

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