



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BOURGOGNE CUVÉE ONCLE VINCENT 2023

Cuvée homage to the owner of the winemakers "Saint-Vincent" and especially to Vincent Leflaive, uncle of Olivier Leflaive, who died in 1993, having made the reputation of the eponymous estate. He was a model and a valuable support for Olivier at the time of the creation of his wine house.



### 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

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

Production area : 35 ha

Altitude : 230-250 m

Average age of vines : 35

### VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

15 months (whose 5 months in stainless steel tank)

100% oak barrels (whose 15% of new oak)

13% vol.

### TASTING

#### Tasting note

A straight and precise wine, carried by a beautiful minerality. The citrus aromas, with a subtle lemony touch, harmonize with a delicate texture and a slight complexity provided by well-integrated aging on lees. The palate offers beautiful length, combining freshness and depth, for an elegant and expressive finish.

#### Food pairings

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

**Serving temperature :** 10-12°C

**Should be drunk between :** 2024-2030

#### Olivier Leflaive

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