



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE ONCLE VINCENT 2023

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

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 vines located on the Puligny-Montrachet terroir, i.e. 8 plots in total.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

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

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 will go wonderfully with veal blanquette, paella or even zucchini pasta.

Serving temperature : 10-12°C

Should be drunk between : 2024-2030

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