Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT
2023

Named after one of Olivier's daughters, and in opposition to Château "Margaux"!



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 from a blend of around twenty different plots from the Côte de Beaune, from Santenay to Pernand-Vergelesses.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Silty clay
Altitude : 230-250 m
Average age of vines : 30

VINIFICATION

100% Pinot Noir

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

16 months (whose 5 months in stainless steel tank)
70% oak barrels (whose 12% of new oak)

13% vol.

TASTING

Tasting note

A wine that invites conviviality with beautiful harmony. The fleshy fruits provide aromatic richness, mixing notes of red and black fruits, while its concentration and generous substance ensure a velvety texture.

Food pairings

Ideal with parsley ham or a pâté en croute.

Serving temperature : 16-18°C

Should be drunk between : 2025-2032

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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