



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE ONCLE VINCENT 2022

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 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 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

15 months (whose 5 months in stainless steel tank)

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

13% vol.

TASTING

Tasting note

The nose reveals a subtle reserve, accompanied by a smoky note and great sapidity on the palate. The finish reveals nuances of wood and biscuit.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2024-2031

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