Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2024

Historical grape variety of the region, able to grow in all types of soil. This vine variety was classified as an AOC in 1937.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

Blending of plots located in Puligny-Montrachet, Meursault and Corpeau.
Wine-growing method: Sustainable
Manuel harvest: 90%

Soil : Calcareous clay, Silty clay
Production area : 1 600 ha
Altitude : 150-220 m
Average age of vines : 40 years

VINIFICATION

100% Aligoté

100% crushed grapes
24h static settling

10 months (whose 4 months in stainless steel tank)
90% in stainless steel vats and 10% in oak barrels.

12,5% vol.

TASTING

Tasting note

Fresh and precise nose, with citrus and green apple notes. With a lovely acidity in the mouth with a salivating finish. Partial aging in oak (10%) smoothens the total leaving the beautiful freshness of the whole.

Food pairings

Ideal to accompany your parsley hams, snail mille-feuille or cottage cheese.

Serving temperature : 10-12°C

Should be drunk between : 2025-2029

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