

BOURGOGNE CUVÉE ONCLE VINCENT 2024

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

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

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 very expressive wine with honeyed and woody notes, characterized by a lovely salinity and a delicate floral touch.

Food pairings

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

Serving temperature : 10-12°C

Should be drunk between : 2025-2031

