



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT 2024

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



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 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 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 12% of new oak)

13% vol.

TASTING

Tasting note

Bright ruby colour. Intense and expressive nose, opening on warm bigarreau aromas. The palate is silky and juicy, balanced by a hint of fresh acidity. The tasting finishes on a delicate and elegant spicy touch.

Food pairings

Ideal with parsley ham or a pâté en croûte.

Serving temperature : 16-18°C

Should be drunk between : 2026-2033

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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