Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE ALIGOTÉ
2011

Historical grape variety of the region, able to establish itself in all types of soil.

VINEYARD

Blending of plots located in Puligny, Meursault and Corpeau.
Maximum yield authorized : 72 hl/ha
Wine-Growing method : sustainable
Harvest: 100 % manual
Soil : Calcarious clay, Stlity clay
Production area : 1655,57 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Aligoté(100%)

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% crushed grappes
Finning: yes

10 months 100 % in stainless steel tank

12% vol.

TASTING

Tasting note

Touch of butter, notes of cut hay and minerality. A delectable and gourmet wine with fatness on the palate.

Food pairings

Ideal with jambon persillé, or mixed with blackcurrant cream "Crème de Cassis" to create the Kir.

Serving temperature : 10-12°C

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