Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BOURGOGNE CUVÉE MARGOT
2019

Margot, the Queen and also the name of a daughter of Olivier Leflaive.

VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

VINEYARD

This cuvée is made from a blend of around twenty different plots from the Côte de Beaune, from Santenay to Pernand-Vergelesses.
Maximum yield authorized : 60 hl/ha
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Silty clay
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
100 % destemmed grapes
Alcoholic fermentation in open vats: 19 days in total

16 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 15% of new oak)

13,5% vol.

TASTING

Tasting note

A flattering nose with aromas of small red berries (strawberry, raspberry). A fresh and elegant palate on crunchy fruits and fine tannins.

Food pairings

Ideal with meat pies and spicy food.

Serving temperature : 16-18°C

Should be drunk between : 2021-2026

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

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

olivier-leflaive.com