



Olivier Leflaive, Bourgogne Blanc, Oncle Vincent, Burgundy, France, '2023'

Product code: `6341

PRODUCER PROFILE

Olivier Leflaive is a respected négociant and wine producer based in Puligny-Montrachet, in the heart of Burgundy's Côte de Beaune.

Emerging from a long line of Burgundian vigneron, Olivier founded his own domaine in the early 1990s after branching out independently from the famed Domaine Leflaive. Today, the estate encompasses approximately 17ha of owned vineyards and sources fruit from over 100ha of contracted growers across Burgundy, including prestigious areas such as Chablis, the Côte Chalonnaise, and the Côte de Beaune. Known for its refined white Chardonnays, the house also maintains a small but focused production of Pinot Noir reds and Aligoté whites. Beyond winemaking, Olivier Leflaive has become a benchmark for Burgundy hospitality, offering luxurious accommodation, vineyard tours and fine dining through the award-winning hotel, bistro, and Klima restaurant.



VITICULTURE

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. This cuvée is made exclusively from their old vines from 8 different plots located on the Puligny-Montrachet terroir. Soils are mostly calcareous and silty clay between 230 and 250 metres in altitude with an average age of around 35 years old.

WINEMAKING

The winemaking process begins with 100% whole bunch pressing to ensure gentle juice extraction and preserve the purity of the fruit. The must is then clarified through a 24-hour static settling before undergoing both alcoholic and malolactic fermentations in oak barrels, enhancing texture and complexity. The wine is aged for a total of 15 months—12 months in oak barrels followed by 3 months in stainless steel tanks—to allow integration and stability prior to bottling. The oak ageing regimen involves 100% barrel use, with approximately 10% new oak, striking a careful balance between subtle oak influence and the expression of terroir.

TASTINGNOTE

The nose opens with subtle, saline-infused aromas that hint at the wine's underlying complexity. On the palate, it unfolds with impressive depth and concentration, revealing elegant notes of white flowers. The careful selection of vines for this cuvée results in a white Burgundy of noble character—more focused, refined, and expressive in intensity, embodying the true spirit of Puligny-Montrachet.

FOOD MATCHING

This wine pairs beautifully with delicate yet flavourful dishes such as salmon blanquette, seafood paella, or courgette pasta.

TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Producer works organically

Features

ABV: 13%

Colour: White

Oak Ageing

Time: 12 Months

Type: French Oak

% wine oaked: 100

% new oak: 10

Style: Still wine

Case Size: 12 x 75cl

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