



DOMAINE LEFLAIVE

# Bourgogne blanc 2022

## ORIGINE

Sol argilo-calcaire

2 parcels: "Les Houlières" (40 ouvrées, that is 4.23 acres) planted in 1979 and 1982, and "Les Parties" (35 ouvrées, that is 3.78 acres) planted in 1998, 1999 and 2003.

Surface: 3ha 24a (8.01 acres).

## METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then

racking and running into cask of the must.

Alcoholic fermentation in oak casks, 12% new (maxi 1/3 Vosges, mini 2/3 Allier).

Maturing: after 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.

Homeopathic fining and very light filtering if necessary.

## GRAPE VARIETY

Chardonnay

## WINE MAKING

Biodynamic.

Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.



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