



DOMAINE LEFLAIVE

Grand Cru

Chevalier-Montrachet

2022

ORIGINE

Sol argilo-calcaire

3 parcelles in the Chevalier-Montrachet appellation.

Chevalier du bas sud: 6.5 ouvrées (0.69 acre) planted in 1957 and 1958.

Chevalier du bas nord: 21 ouvrées (2.22 acres) planted in 1955, 1964 and 1980.

Chevalier du haut: 19 ouvrées (2.01 acres) planted in 1974.

Surface: 1ha 99a (4.92 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, 25% 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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