



DOMAINE LEFLAIVE

Grand Cru

## Chevalier-Montrachet

# 2022

### ORIGINE

Sol argilo-calcaire

3 parcels 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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