



DOMAINE LEFLAIVE

Mâcon-Verzé Les Chênes 2023

ORIGINE

Clay-limestone terroir with little depth before reaching the bedrock. Gentle to very steep slopes.
Surface area: 3.43 ha located in the heart of the Verzé valley, "Les Chênes" comprises two south-west-facing parcels.

METHOD OF CULTURE

The vines are cultivated biodynamically.

GRAPE VARIETY

Chardonnay

Label : Domaines Leflaive

WINE MAKING

Harvesting is entirely manual, and pressing is carried out in Verzé in buildings purchased at the same time as the vines. After decanting, the musts are transported daily to Puligny-Montrachet for fermentation and ageing, under the watchful eye of Domaine Leflaive's technical team.

Vinification takes place in vats, and ageing lasts from 15 to 16 months.

Pressing: Long, gentle pneumatic pressing, 24-hour decanting followed by settling.

Fermentation: 55% in stainless steel tanks, 42% in cement tanks and 3% in new oak barrels.

Ageing: After 10 months' ageing on lees in fermentation containers, the wine is racked into stainless steel tanks and aged on fine lees for 6 months.

Very light filtration if necessary.



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