



DOMAINE LEFLAIVE

Grand Cru

**Montrachet**

**2022**

**ORIGINE**

Sol argilo-calcaire  
1 parcel in Chassagne-Montrachet.  
Year planted: 1960.  
Surface: 8a 21ca (0.2 acre).

**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, 100% new (origin Allier).  
Maturing: 12 months in new oak, then 6 months in oak used once, 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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