



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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