



DOMAINE LEFLAIVE

1er Cru  
LES COMBETTES  
**Puligny-Montrachet**  
**2022**

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**ORIGINE**

Sol argilo-calcaire  
1 parcel, "Les Combettes".  
Years when planted: 1963 and 1972.  
Surface: 73a (1.8 acre).

**METHOD OF CULTURE**

Vinification: long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maxi 1/2 Vosges, mini 1/2 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.  
Harvesting: manual, with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.



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