



DOMAINE LEFLAIVE

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

**ORIGINE**

Sol argilo-calcaire

3 parcels in the "Les Folatières" appellation.

"la 4": 4.5 ouvrées (0.48 acre) planted in 1983.

"la 6": 6.2 ouvrées (0.66 acre) planted in 1962.

"la 18": 18.6 ouvrées (1.97 acre) planted in 1969 and 1999.

Surface: 1ha 26a (3.11 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, 20% 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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