



DOMAINE LEFLAIVE

Puligny-Montrachet 2022

ORIGINE

Sol argilo-calcaire

7 parcelles.

Les Brelances: 32 ouvrées (3.38 acres) planted in 1966 and 2003

Les Grands Champs: 8 ouvrées (0.85 acre) planted in 1990

Les Nosroyes: 8 ouvrées (0.85 acre) planted in 1967

Les Reuchaux: 8 ouvrées (0.85 acre) planted in 1989

La Rue aux Vaches: 8 ouvrées (0.85 acre) planted in 1963

Les Tremblots: 40 ouvrées (4.23 acres) planted in 1955,1970,1972,1979 and 1982

Les Houlières: 4.5 ouvrées (0.48 acre) planted in 1980.

Surface: 4ha 64a (11.47 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, 18% 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.

Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.



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