



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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