



DOMAINE LEFLAIVE

Puligny-Montrachet

depuis 1717

Bourgogne blanc

► APPELLATION REGIONALE

Origin

Sol argilo-calcaire

2 parcels: "Les Houlières" (40 ouvrées, that is 4.23 acres) planted in 1979 and 1982, and "Les Parties" (35 ouvrées, that is 3.78 acres) planted in 1998, 1999 and 2003.

Surface: 3ha 24a (8.01 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, 12% 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.

Wine making

Biodynamic.

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



UN DOMAINE FAMILIAL EN BOURGOGNE

www.leflaive.fr