



DOMAINE LEFLAIVE

Puligny-Montrachet

depuis 1717

Puligny-Montrachet Les Folatières

Origin

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.

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