



DOMAINE LEFLAIVE

Bourgogne blanc 2023

ORIGINE

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.

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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