



DOMAINE LEFLAIVE

Bourgogne Blanc 2022

ORIGINE

Clay-limestone soil.

Surface area: 1.50 ha located in the commune of Puligny
Montrachet (Bluses, Pré la Dame, Femelotte, Champ
Perrier, Equince)

METHOD OF CULTURE

The vines are cultivated biodynamically.

GRAPE VARIETY

Chardonnay

Label : Leflaive & Associés

WINE MAKING

Harvesting is entirely manual.

Vinification takes place in vats, and the wine is aged for 15 to
16 months.

Pressing: Long, gentle pneumatic pressing, 24-hour
decanting, followed by settling and racking.

Fermentation: In oak barrels, 10% of which are new.

Ageing: After 12 months in barrel, the wine is aged for 6
months in vats, where it is prepared for bottling.

Fining: Homeopathic fining (fish glue) and very light filtration
if necessary.



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