



DOMAINE LEFLAIVE

# Bourgogne Blanc 2020

## 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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