DOMAINE LEFLAIVE

TERROIR

Kimmeridgian soil, with clay marl.
Left bank of the Serein River, at an altitude of 200 meters, south-east exposure.
Planted in 1975

METHOD OF CULTURE

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

WINE MAKING

Alcoholic and malolactic fermentations in stainless steel vats and barrels (variable combination).
Aging 10 months on lees in the fermentation vessels, followed by approximately 6 months in stainless steel tanks on fine lees.
Optional fining and light filtration if necessary.

Chablis 1er Cru Vaillons