



DOMAINE LEFLAIVE

Grand Cru

Chevalier-Montrachet

2023

ORIGINE

Clay-limestone soil.

Planted in 1957, 1974, 1978 and 1980.

Surface: 1ha80a (4.45 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into barrels.

Alcoholic and malolactic fermentation in oak casks.

Aging 12 months in barrels on lees then 10 months in stainless steel tank on fine lees.

Optional fining and light filtration 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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