



DOMAINE LEFLAIVE

Clos Vougeot

ORIGINE

Clay-limestone soil.
Lieu-dit: Les Baudes Hautes.
Planted in 1922.

METHOD OF CULTURE

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

GRAPE VARIETY

Pinot Noir

WINE MAKING

Depending on the characteristics of the vintage, the plot and the harvest date, we adjust the proportion of whole cluster.
Vertical press after devatting and before malolactic fermentation.
15 months of aging in oak barrels followed by 3 months in stainless steel tanks.
Light filtration if necessary.

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