



DOMAINE LEFLAIVE

Mâcon-Verzé Blanc 2024

ORIGINE

Clay-limestone soils, different soil depths.
Several vineyard plots in the heart of the Verzé Valley, with south-east and south-west exposures.
Surface: 25ha15a (62 acres) planted from 1940 to 2023.

METHOD OF CULTURE

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

GRAPE VARIETY

Chardonnay

WINE MAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into fermentation vessels.
Alcoholic and malolactic fermentations in stainless steel vats, foudres, concrete tanks and 600L 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.



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