



DOMAINE LEFLAIVE

Mâcon-Verzé Blanc 2021

ORIGINE

Clay-limestone terroir.

Surface area: 9 ha 33 ares in the commune of Verzé, divided into 5 parcels: lieux-dits Les Chênes, En Perret, Le Monté, Escolles and Les Muses.

Planted exclusively with Chardonnay.

METHOD OF CULTURE

The vines have been cultivated biodynamically since their purchase in early 2004.

GRAPE VARIETY

Chardonnay

Label : Domaines Leflaive

WINE MAKING

Harvesting is entirely manual, and pressing is carried out in Verzé in buildings purchased at the same time as the vines. After decanting, the musts are transported daily to Puligny-Montrachet for fermentation and ageing, under the watchful eye of Domaine Leflaive's technical team.

Vinification takes place in vats, and ageing lasts 15 to 16 months.

The result is a wine of great purity, both floral and mineral, with great energy and vivacity.

Pressing: Long, gentle pneumatic pressing, 24-hour decanting followed by settling.

Fermentation: 78% in stainless steel tanks, 10% in wooden tuns and 12% in oak barrels (40% of which are new).

Ageing: After 10 months' ageing on lees in fermentation containers, the wine is racked into stainless steel tanks and aged on fine lees for 6 months.

Homeopathic fining and very light filtration if necessary.



**Mâcon-Verzé Blanc
2021**