



DOMAINE LEFLAIVE

La Jobeline

Mâcon Verzé

2024

ORIGINE

Clay-limestone soil, steep slope with shallow to very shallow soils at the top of the hillside.

Large lieu-dit on the western slope of the Verzé valley, east-facing.

Surface: 2ha35a (5.8 acres) planted between 2007 and 2020.

METHOD OF CULTURE

Biodynamic.

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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