



DOMAINE LEFLAIVE

Mâcon-Verzé Le Monté 2023

ORIGINE

Clay-limestone terroir with a significant proportion of flint, characteristic of this vineyard site.

Lieu-dit located on the plateau overlooking the Verzé valley, at an altitude of 300 meters, on a gentle north-east-facing slope.

Surface: Oha94a (2.3 acres), planted in 1965 and 1966.

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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