



DOMAINE LEFLAIVE

Mâcon-Verzé Le Monté 2024

ORIGINE

Clay-limestone terroir with a high proportion of flint, characteristic of this locality.

Surface area: 0.94 ha located above the hamlet of Escolles, on the plateau overlooking the Verzé valley. The lieu-dit "le monté" consists of a gently sloping parcel facing south-west.

METHOD OF CULTURE

The vines are cultivated biodynamically.

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: 87% in cement vats and 13% in new oak barrels.

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

Homeopathic fining and very light filtration if necessary.



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