



DOMAINE LEFLAIVE

Meursault

ORIGINE

Gravel subsoil.

Plot with an east-facing exposure in the Au Village lieu-dit.

Planted in 1985.

METHOD OF CULTURE

Organic.

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

WINE MAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into barrels.

Alcoholic and malolactic fermentations in oak casks.

Aging 10 months on lees in barrels, followed by approximately 6 months in stainless steel tanks on fine lees.

Optional fining and light filtration if necessary.

Meursault