DOMAINE LEFLAIVE

1er Cru

Meursault sous le Dos d'Âne

2023

ORIGINE

Sol argilo-calcaire
1 parcel, "Sous le dos d'âne".
Years when planted: 1995 and 2004.
Surface: 1ha 62a (4 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then
racking and running into cask of the must.
Alcoholic fermentation in oak casks, 22% new (maxi 1/3 Vosges, mini 2/3 Allier).
Maturing: after 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Homeopathic fining and very light filtering if necessary.

GRAPE VARIETY

Chardonnay

WINE MAKING

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

www.leflaive.fr - domaine@leflaive.fr

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