



DOMAINE LEFLAIVE

Grand Cru

Montrachet

2023

ORIGINE

Clay-limestone soil.
Planted in 1960.
Surface: 8a (0.2 acre).

METHOD OF CULTURE

Biodynamically grown Chardonnay grapes.
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 barrels.
Alcoholic and malolactic fermentation in oak casks.
Aging 12 months in barrels on lees then 10 months in stainless steel tank on fine lees.
Optional fining and light filtration if necessary.



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