



DOMAINE LEFLAIVE

Nuits-Saint-Georges 2023

ORIGINE

Clay-limestone soils with numerous pebbles in the lower parts.
Climats: Les Poisets and La Charmotte.
Planted in 1938 and 1958.

METHOD OF CULTURE

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

GRAPE VARIETY

Pinot Noir

WINE MAKING

Depending on the characteristics of the vintage, the plot and
the harvest date, we adjust the proportion of whole cluster.
Vertical press after devatting and before malolactic
fermentation.
15 months of aging in oak barrels followed by 3 months in
stainless steel tanks.
Light filtration if necessary.



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