



DOMAINE LEFLAIVE

Pouilly-Fuissé 2023

ORIGINE

Soil: Clay-limestone, often with shallow soil.

Surface area: 2.16ha.

A blend of 12 parcels located around the Roche de Solutré, with south-east to south-west exposure.

METHOD OF CULTURE

The vines are cultivated biodynamically.

GRAPE VARIETY

Chardonnay

Label : Domaines Leflaive

WINE MAKING

Harvesting is entirely manual. 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 from 15 to 16 months.

Pressing: Long, gentle pneumatic pressing, 24-hour settling, followed by racking.

Fermentations: 25% in cement eggs and 75% in oak barrels, 15% of which are new.

Ageing: after 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

Fining: Homeopathic fining (fish glue) and very light filtration.



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