DOMAINE LEFLAIVE

## TERROIR

Clay-limestone soil with a high iron content giving an intense ochre color. Moderately steep slope.
Lieu-dit located at the foot of the Roche de Solutré, east-facing.
Surface: 0ha28a (0.7 acres) planted in 1981 and 1996.

## METHOD OF CULTURE

Biodynamic Chardonnay grapes.
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 fermentation vessels.
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.

## VINTAGE

Working with Nature means humbly accepting its variations, challenges, and the difficulties it occasionally throws our way. This is certainly true for the 2024 vintage, which can immediately be classified as a challenging one. The year was particularly rainy: from January to October, rainfall reached one and a half times the usual amounts, and more than double the precipitation of the previous two years combined. The rain was consistent, leading to significant replenishment of groundwater. In October 2024, the old wells at Rue de l'Église and Place du Pasquier both overflowed, though fortunately only modestly.
The winter of 2023-2024 was not particularly cold, and the abundant rainfall was initially welcomed. However, spring turned out to be chilly, with minor hailstorms between mid-March and mid-April that caused no significant damage. We entered the season with a sense of apprehension.
Flowering occurred in a humid atmosphere that encouraged coulure (poor fruit set). The vine's growth was slowed by persistent cool weather. Frequent rainfall hindered vineyard work, and downy mildew quickly took hold.
The summer was mild without significant heat, and ripening was particularly slow, especially since September was also cool, rainy, and punctuated by regular thunderstorms.
Harvesting began in Puligny on September 16. The yield was modest, about half of the abundant 2023 harvest. However, we find solace in the excellent sanitary condition of the remaining grapes on the vines, suggesting that quality should still be present in this vintage.

# Pouilly-Fuissé La Chaneau
# 2024