



DOMAINE LEFLAIVE

Pouilly-Fuissé La Chaneau 2023

ORIGINE

Clay-limestone soil, with a high proportion of iron and a pronounced ochre color. Fairly steep slope.

Area: 0.2760 ha. This locality lies at the foot of the Roche de Solutré, facing due east.

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 decanting, followed by settling and racking.

Fermentations: 100% in oak barrels.

Aging: 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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