



DOMAINE LEFLAIVE

Pouilly-Fuissé La Chaneau 2024

ORIGINE

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: Oha28a (0.7 acres) planted in 1981 and 1996.

METHOD OF CULTURE

Biodynamic.

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 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.



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