



DOMAINE LEFLAIVE

1er Cru

LES COMBETTES

Puligny-Montrachet

2023

ORIGINE

Sol argilo-calcaire

1 parcel, "Les Combettes".

Years when planted: 1963 and 1972.

Surface: 73a (1.8 acre).

METHOD OF CULTURE

Vinification: long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.

Alcoholic fermentation in oak casks, 22% new (maxi 1/2 Vosges, mini 1/2 Allier).

Maturing: after 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.

Homeopathic fining and very light filtering if necessary.

GRAPE VARIETY

Chardonnay

WINE MAKING

Biodynamic.

Harvesting: manual, with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.



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