



DOMAINE LEFLAIVE

# Puligny-Montrachet Les Combettes 2020

## 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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