



DOMAINE LEFLAIVE

1er Cru
LES COMBETTES
Puligny-Montrachet
2024

ORIGINE

Clay-limestone soil.
Planted: 1963 and 1972.
Surface: 73a (1.8 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into barrels.
Alcoholic and malolactic fermentation in oak casks.
Aging 12 months in barrels on lees then 10 months in stainless steel tank on fine lees.
Optional fining and light filtration 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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