DOMAINE LEFLAIVE

TERROIR

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

METHOD OF CULTURE

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

WINE MAKING

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.

VINTAGE

Early August, the vine promised us a very fine vintage: qualitative, generous, and certainly early. Nature then tested our ability to adapt with a relatively long heatwave in mid-August, accelerating ripening, and the forecast of heavy rains at the end of the month, just when harvest was scheduled. As every year, we adapted to natural conditions, without compromising our quest for quality.
Our goal is always to prioritize the balance between technical and phenolic ripeness, refusing any logistical constraints even though we know they exist. We had to adapt our software to find the right harvest date. We decided to move it forward, adjust it for the grand crus and change the structure of the teams.
The 2025 harvest particularly challenged us with, in fact, two successive heatwaves—a first one of about ten days at the end of June, and then the one in August—and the impending rainfall. Experience, of course, helps in decision-making, but doubts can still linger, and that's partly the beauty of winemaking. A thoughtful exchange with winemaker friends contributes to the reflection and leads us to take a few more risks...
Overall, the wine year went well. The water tables had been well replenished by the rainy 2024 vintage and a classic, wet 2025 winter, without excessive cold. The early spring period, now feared for its risk of morning frosts, also went well, and the wind machines we deployed didn't need to be turned on. Some rain during flowering, around June 1st, caused a bit of coulure, which limited the harvest potential without affecting quality. After the first heatwave, July was consistent with seasonal averages, with no excess sun or rain. The grapes were in excellent health.
The second heatwave changed the profile of the vintage. The grapes ripened faster, acidity decreased, and a potentially stormy and particularly rainy front developed for the end of the month. We decided to begin the harvest on August 22nd in pleasant weather. We finished on the evening of the first rain, which would prove to be as abundant as expected in the days that followed. The 2025 vintage turned out to be modest in quantity, with beautiful concentration and delicate aromatic purity.

LES COMBETTES

Puligny-Montrachet

1er Cru

2025

