



DOMAINE LEFLAIVE

1er Cru
LES FOLATIÈRES
Puligny-Montrachet
2023

ORIGINE

Sol argilo-calcaire
2 parcels in the "Les Folatières" appellation.
"la 6": 6.2 ouvrées (0.66 acre) planted in 1962.
"la 18": 18.6 ouvrées (1.97 acre) planted in 1969 and 1999.
Surface: 1ha 06a (2.62 acres)

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours,
then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 20% new (maxi 1/3
Vosges, mini 2/3 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.
Manual harvesting with grape sorting and optimisation of
choice of date through parcel-by-parcel ripeness monitoring.



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