



DOMAINE LEFLAIVE

1er Cru

LES PUCELLES

Puligny-Montrachet

2023

ORIGINE

Sol argilo-calcaire

3 parcels in the "Les Pucelles" appellation.

"le clos du meix": 26 ouvrées (2.77 acres) planted in 1981 and 1985.

"la grande": 36.5 ouvrées (3.88 acres) planted in 1954, 1957, 1958, 1961 and 1963.

"la petite": 8.5 ouvrées (0.91 acre) planted in 1969.

Surface: 3ha 06a (7.56 acres).

METHOD OF CULTURE

Biodynamic.

Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.

GRAPE VARIETY

Chardonnay

WINE MAKING

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 1/3 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.



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