



DOMAINE LEFLAIVE

1er Cru
LES PUCELLES
Puligny-Montrachet
2023

ORIGINE

Clay-limestone soil.
Planted in 1963, 1969, 1981, 1985 and 2012.
Surface: 2ha75a (6.79 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

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.



1er Cru
LES PUCELLES
Puligny-Montrachet
2023