



DOMAINE LEFLAIVE

Puligny-Montrachet 2024

ORIGINE

Clay-limestone soils.

Lieux-dits: Les Nosroyes and Les Reuchaux.

Surface: 0ha31a (0.8 acres) planted between 1936 and 1953.

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 fermentations in oak casks.

Aging 10 months on lees in barrels, followed by approximately 6 months in stainless steel tanks on fine lees.

Optional fining and light filtration if necessary.

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