



DOMAINE LEFLAIVE

Saint-Véran Blanc 2021

ORIGINE

Clay-limestone soil. Very draining soil
Area: 0.4066ha. Below the Roche de Solutré, in the commune
of Davayé, facing south-east.

METHOD OF CULTURE

The vines are cultivated biodynamically.

WINE MAKING

Harvesting is entirely manual. After decanting, the musts are
transported daily to Puligny-Montrachet for fermentation and
ageing, under the watchful eye of Domaine Leflaive's
technical team.

Vinification takes place in vats, and ageing lasts from 15 to 16
months.

Pressing: Long, gentle pneumatic pressing, 24-hour
decanting, followed by settling and entonnage.

Fermentations: 72% in cement eggs and 28% in new oak
barrels.

Aging: After 12 months in barrel, the wine is aged for 6
months in vats, where it is prepared for bottling.

Fining: Homeopathic fining (fish glue) if necessary and very
light filtration.



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