



DOMAINE LEFLAIVE

# Saint-Véran Blanc 2021

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## 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.

Ageing: 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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