



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



CHEVALIER-MONTRACHET

2019

GRAND CRU



ORIGIN

Sol argilo-calcaire

3 parcels in the Chevalier-Montrachet appellation.

Chevalier du bas sud: 6.5 ouvrées (0.69 acre) planted in 1957 and 1958.

Chevalier du bas nord: 21 ouvrées (2.22 acres) planted in 1955, 1964 and 1980.

Chevalier du haut: 19 ouvrées (2.01 acres) planted in 1974.

Surface: 1ha 83a (4.52 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.

Alcoholic fermentation in oak casks, 25% 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.

GRAPE VARIETY

Chardonnay

WINE MAKING

Biodynamic.

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

Un Domaine familial en Bourgogne
www.leflaive.fr



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WINE TASTING

Domaine Leflaive
Chevalier-Montrachet Grand Cru — 2019
Burghound.com
98 Points

This is even more aromatically elegant with its intensely floral-suffused aromas that include acacia, lavender and rose petal along with an array of white fleshed fruit, spice and subtle wood influence. This cool, intense and precise large-scaled flavors brim with both sappy dry extract and minerality, all wrapped in a tightly coiled, linear and remarkably persistent finish. This is incredibly promising and very clearly built-to-age.

Allen Meadows, June 2021

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