



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



PULIGNY-MONTRACHET

2020

APPELLATION VILLAGE



ORIGIN

Sol argilo-calcaire
7 parcelles.

Les Brelances: 32 ouvrées (3.38 acres) planted in 1966 and 2003

Les Grands Champs: 8 ouvrées (0.85 acre) planted in 1990

Les Nosroyes: 8 ouvrées (0.85 acre) planted in 1967

Les Reuchaux: 8 ouvrées (0.85 acre) planted in 1989

La Rue aux Vaches: 8 ouvrées (0.85 acre) planted in 1963

Les Tremblots: 40 ouvrées (4.23 acres) planted in 1955,1970,1972,1979 and 1982

Les Houlières: 4.5 ouvrées (0.48 acre) planted in 1980.

Surface: 4ha 64a (11.47 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, 18% new (maxi 1/2 Vosges, mini 1/2 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

Un Domaine familial en Bourgogne
www.leflaive.fr



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WINE MAKING

Biodynamic.

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

WINE TASTING

Domaine Leflaive
Puligny-Montrachet — 2019
Burghound.com
92 Points

Firm reduction dominates the underlying fruit a present. Otherwise, there is fine intensity to the delineated and concentrated medium weight flavors that flash good minerality on the nicely complex and persistent finale. This possesses enough mid-palate fat to be accessible young but should have no trouble aging gracefully.

Allen Meadows, June 2021

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