



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717



## PULIGNY-MONTRACHET LE CLAVOILLON

2019

PREMIER CRU



### ORIGIN

Sol argilo-calcaire  
1 parcel, "Le Clavoillon".

Years when planted: 1959,1960,1962,1972, 1973, 1981, 1983 and 1988.

Surface: 4ha 79a (11.84 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, 22% 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

### 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](http://www.leflaive.fr)



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### WINE TASTING

Domaine Leflaive  
Puligny-Montrachet 1er Cru Clavoillon — 2019  
Burghound.com  
94 Points

An overtly floral suffused nose displays notes of pear compote, citrus confit and subtle spice wisps. There is excellent vibrancy to the attractively textured medium weight flavors that also exude a refreshing salinity on the citrusy, dry and notably more complex finish that is perceptibly firmer. This should age well.

Allen Meadows, June 2021

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