



DOMAINE LEFLAIVE

Puligny-Montrachet

DOMAINE LEFLAIVE, PULIGNY-MONTRACHET
2010 VINTAGE REPORT

The 2009-2010 winter was classic overall, but it was marked by a brutal phenomenon on December 19: a staggering drop in temperature to -20°C (-4°F), then rising to 10°C (50°F) on December 21. January and February had seasonal weather, with the last frosts occurring between March 9-14.

April, mild and dry, saw the start of the vegetative cycle, with the chillier month of May marking a slowdown in the growth of the vines. The first vine flowers were observed on June 6, with full flowering by June 12-14, finishing around June 22. High temperatures continued until mid-July, when a cool and damp spell set in which lasted until the end of August.

The weather warmed up again at the beginning of September, while a hailstorm on September 12 touched the vineyards in Santenay. In Puligny, the ripest grapes developed a bit of botrytis at that time. The harvest, initially set for September 20, was advanced to September 17. Harvest lasted one week and enjoyed a spell of fine, dry weather up to the very last day.

The musts are showing good balance, with alcoholic fermentations occurring normally. Malolactic fermentation is taking place more slowly, revealing well-defined wines with lovely purity.

These wines can be appreciated at the earliest as follows:

Bourgogne Blanc beginning in 2013
Puligny-Montrachet beginning in 2014
Premiers Crus beginning in 2015
Grands Crus beginning in 2017
Montrachet beginning in 2021

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DOMAINES LEFLAIVE

2010 MÂCON-VERZÉ



VINEYARD ORIGIN

Appellation: Mâcon-Villages

Soil: Calcareous clay

Total surface area: 9.30 hectares (22.98 acres)

Vine density: 6,000 vines per hectare (2,430 vines per acre)

Varietal: 100% Chardonnay

Average vine age: 25 years

2010 VINTAGE REPORT

The 2009-2010 winter weather in Mâcon was irregular but mild. March and April were typical of spring, until the end of April when the temperature began to rise.

June was beautiful and flowering began on June 20. The last week of the month turned hot, and the heat continued for the first two weeks of July. For the remainder of summer, the weather was pleasant, creating ideal conditions for consistent ripening. 2010 is the seventh year of biodynamic viticulture for our vineyards in Mâcon.

Harvest began September 22 under clear skies and finished on September 29, yielding beautiful fruit, a classic vintage.

Fermentations went smoothly and were followed by a slow malolactic fermentation period that lasted until spring.

The resultant wine is vibrant with floral aromas, notable minerality and elegance on the palate.

VITICULTURE

100% biodynamic viticulture

Hand harvested with grape sorting

VINIFICATION

Fermentation in stainless-steel tank using indigenous yeast

100% malolactic fermentation

Matured for 15 months in oak casks

Homeopathic fining and very light filtering at bottling

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