



DOMAINE LEFLAIVE

Puligny-Montrachet

Since 1717

Domaine Leflaive 2013 Vintage Report, Puligny-Montrachet

Although the winter of 2012-2013 was not severe in Puligny, it was long and very wet, with frosts occurring until the beginning of April. Budbreak in the vineyards began hesitantly in mid-April, two weeks later than usual. The end of the month was subjected to hard rains that continued through the beginning of May. The soils were soaked and sometimes even flooded. One could even see ducks swimming among the vines.

The month of May remained cool and damp, and as a result, we observed the vines were three weeks behind their normal schedule. June appeared more merciful in terms of rainfall: all is relative. The first blooms appeared on June 17, but the good weather did not last, in view of the fact that on the night of June 19, we had a severe storm that culminated in significant rainfall. Conditions during the following days were not favorable to good flowering and brought on both *coulure* (shatter) and *millerandage* (irregular fruit set). Full flowering occurred from June 21-24.

In July we had several stormy episodes, most notably on July 23, with hail from Meursault to Ladoix. Fortunately, the Puligny vineyard was barely touched. August provided excellent conditions for the vines. Maturation of the grapes progressed nicely. September, marked by sporadic rain showers, remained hot and humid during its final days. We began the eight-day harvest on September 28.

The alcoholic fermentations were long. The following spring, aided by the warming temperatures, the malolactic fermentations started off, finishing during the summer of 2014. Through the *élevage* (aging in cask and tank), the wines attained precision and, at the start of the second winter, they were displaying a beautiful purity, in harmony with the terroirs from which they came. They possess a thread of energy derived from minerality and acidity, which gives them lovely tension and persistence in the mouth.

Our wines are made for aging and require time for "respiration" once the bottle is opened before they reveal their full potential: 10 to 15 minutes at the very minimum, 1 to 2 hours ideally, and occasionally 12 to 24 hours for the very younger wines.

At the earliest, you will be able to enjoy our wines beginning as follows:

Bourgogne Blanc from 2016

Puligny-Montrachet and Premiers Crus from 2018

Grands Crus from 2019

Montrachet from 2021

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DOMAINES LEFLAIVE 2013 MÂCON-VERZÉ

2013 VINTAGE REPORT



VINEYARD ORIGIN:

Appellation: Mâcon-Villages

Soil: Calcareous clay

Total surface area: 9.30 hectares (22.98 acres)

Vine density: 6,000 vines per hectare

Varietal: 100% Chardonnay

Average age of vines: 27 years

VITICULTURE:

100% biodynamic viticulture

Hand-harvested and manual sorting

VINIFICATION:

Fermentation in stainless-steel tank

100% indigenous yeast

100% malolactic fermentation

Aged for 15-16 months in cuves:

50% stainless steel, 50% Béton concrete

Homeopathic fining and very light filtering

Although the winter of 2012-2013 was not severe, it was long and very wet. We had frosts occurring as late as mid-April. Budbreak began late in the season, in the second half of April, set against cool and rainy conditions that persisted into May. Growth of the vines progressed slowly, nearly three weeks behind schedule.

The month of June appeared calmer in terms of rainfall: everything is relative. We had some decidedly stormy episodes. The vines were in flower around June 25, during a rainy period that resulted in both “coulure,” or “shatter,” and “millerandage,” or “irregular fruit set,” in the berries. The months of July and August saw temperatures become hotter and hotter, but were equally marked by several rain storms. We were still nearly two weeks behind our normal schedule.

The month of September was warm and allowed the grapes to reach good maturity. We began the harvest on October 2. Some branches touched by frost in the spring, compounded by a difficult flowering (marked by coulure and millerandage) and poor yields of juice, resulted in a historically low production for the vintage throughout the Mâconnais.

MÂCON-VERZÉ

At the beginning of 2004, SCE Domaine Leflaive acquired five parcels (Les Chênes, En Perret, Le Monté, Escolles and Les Muses) of mature Chardonnay vines in the commune of Verzé in the Mâconnais (the Mâcon-Verzé appellation) — a total of 9.30 hectares (22.98 acres).

From the very first year, the vines were cultivated biodynamically. Cultivation of the vineyards is carried out by Paul de Noüe (a member of the Leflaive family) within SCE Joseph LEFLAIVE, which is a subsidiary of Domaine Leflaive. All viticulture is supervised by Eric Remy, Domaine Leflaive’s estate manager.

Harvest is entirely manual, with pressing in Verzé in buildings purchased at the same time as the vineyards. Each day following decantation, the grape musts are taken to Puligny-Montrachet for fermentation and maturation under the watchful eye of Domaine Leflaive’s cellar team. Vinification is carried out in tanks, and aging continues for 15 to 16 months in cuves, 50 percent stainless steel, 50 percent Béton concrete.

The resulting wine is one of great purity, with floral notes and minerality, expressing a lively energy and ready to be enjoyed earlier than the wines of Puligny-Montrachet.