



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

The roots of the Leflaive family in Puligny-Montrachet can be traced back to 1717 when Claude Leflaive married a girl from the village and settled in what are still the family headquarters. The domaine, in its present form, was created by Joseph Leflaive between the years of 1905 and 1930, as a result of his successive purchases of vineyards in exceptional climats: Le Chevalier, Le Bâtard, Les Bienvenues, Les Pucelles and Le Clavoillon. By 1926, Joseph had increased the domaine to 20 hectares (50 acres).

Today, the domaine extends over 24 hectares (59.3 acres) in Puligny-Montrachet, of which 4.8 hectares (11.9 acres) are grands crus and 10.8 hectares (26.7 acres) are premiers crus, all growing one varietal:

Chardonnay. Since 2004, the domaine has expanded into the Mâconnais and cultivates some 20 hectares (49.4 acres) in Mâcon-Verzé and Solutré-Pouilly.

Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international career in industry, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature, and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.



2018 MÂCON-VERZÉ
6-750 ML

16 POINTS: JANCISROBINSON.COM

“...clean and tight on the palate. More mineral than fruit. But impressive intensity and length.” — *Julia Harding MW, December 2019*

VINEYARDS: Mâcon-Villages; 5 parcels purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé. The vines are now more than 20 years old and are 100% biodynamically cultivated.

“Escolles”:	0.90ha (2.23 acres)	“Les Muses”:	2.80ha (6.92 acres)
“Le Monté”:	0.90ha (2.23 acres)	“Les Chênes”:	3.00ha (7.41 acres)
“En Perret”:	1.70ha (4.20 acres)		

TOTAL SURFACE AREA: 9ha 30a (22.98 acres)

VINE AGE: The vines are now more than 20 years old and are 100% biodynamically cultivated.

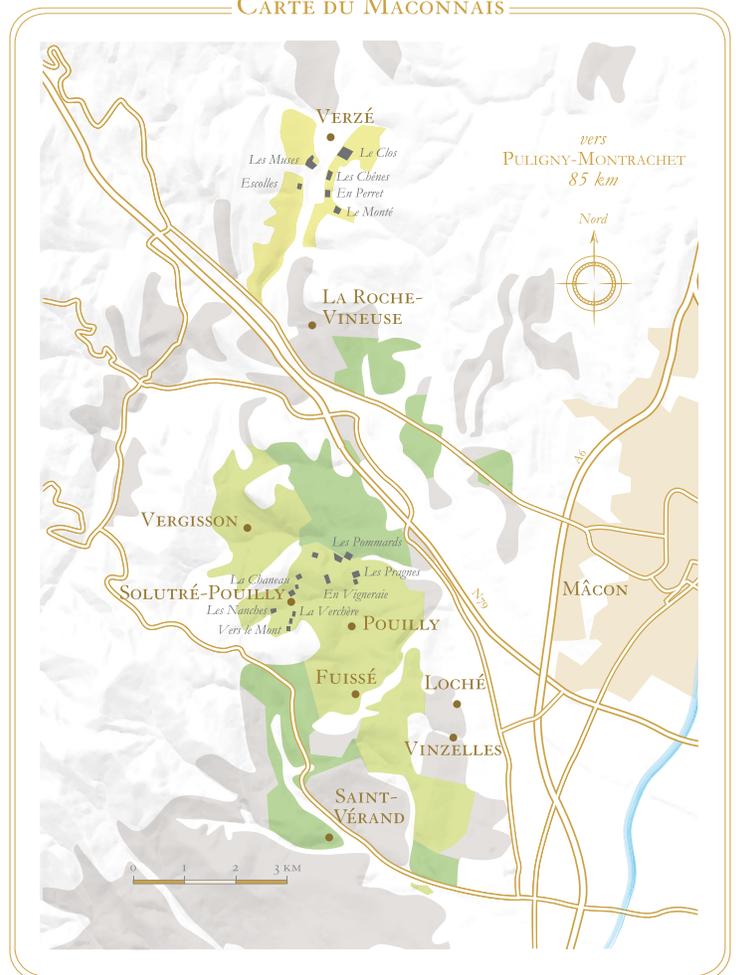
SOIL: Calcareous clay

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine.

AGING: 16 months in stainless steel followed by fining and very light filtering if necessary.



CARTE DU MÂCONNAIS



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