



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



2021 BIENVENUES-BÂTARD-MONTRACHET GRAND CRU

WINERY

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses.

WINE

Entirely located in the town of Puligny, this Grand Cru was first mentioned back in 1397 when the abbey of Maizière purchased some of it. Old records mentioned that this plot might have been planted with Gamay and Pinot Noir a few hundred years ago. When Dr. Lavalley published his classification of Bourgogne back in 1855, the climat was already planted to Chardonnay.

VINEYARDS

1 parcel in Bienvenues Bâtard-Montrachet. 1 single plot in which the row runs from top to bottom (west to east), 1ha 15a (2.84 acres) of the appellation.

VINTAGE NOTES

Marked by frost and humidity, this year proved to be particularly difficult for the vines.

With premature advances in the vineyards in March due to warm spring-like temperatures, the losses from early April frosts proved to be quite extreme (30%-80% in some vineyards). June offered an alternation of stormy periods and heat, including an episode of hail on the 21st in Solutré. The pressure from mildew and powdery mildew was a constant this year, with a rainy period in July, requiring expert intervention from our vineyard teams. In August and September, we observed a significant rise in temperatures which allowed for the maturity of the grapes to catch up. Harvest began on September 22nd for a period of 8 days, before the rain returned.

In this complicated year, between frost and humidity, the maturity remained remarkable with degrees (12.5% potential alcohol) offering promise for a most satisfying vintage.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maximum 1/2 Vosges, minimum 1/2 Allier.)

VINEYARD

Region:	Bourgogne
Appellation:	Côtes de Beaune, Puligny Montrachet
Soil:	Calcareous clay
Age/Exposure:	Planted in 1958 and 1959 West - east exposure
Eco-Practices:	Biodynamic

WINEMAKING

Varietals:	100% Chardonnay
Aging:	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.

TECHNICAL DETAILS

Alcohol:	13%
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