



DOMAINES LEFLAIVE



2022 MÂCON-VERZÉ

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâcaonnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

VINEYARDS

Mâcon-Villages; 5 parcels purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé Appellation.

“Escolles”: 0.90 ha (2.23 acres)

“Le Monté”: 0.90ha (2.23 acres)

“En Perret”: 1.70 ha (4.20 acres)

“Les Muses”: 2.80 ha (6.92 acres)

“Les Chênes”: 3.00 ha (7.41 acres)

VINTAGE NOTES

The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Burgundy, in quantity and above all in quality. The hot, even scorching summer that we experienced made us wonder about how our vines would react. It is clear that they adapted very well, which allows us to be optimistic about this 2022 vintage. The weather was nice and warm in the first half of July,

then hot with a heat wave on July 19 and 20. Fortunately the morning temperatures remained below 20°C. We experienced a third heat wave from August 1-4. From August 14, the weather became milder again with small daily rains which allowed the vegetation to finish its maturity.

We began the harvest on August 25, which exactly met our expectations, allowing us to accelerate the harvest while allowing long pressings, beneficial for the quality of the musts.

WINEMAKING

The harvest is entirely manual, with the pressing taking place in Verzé, in buildings purchased at the same time as the vines. The musts are transported every day after decanting to Puligny-Montrachet for fermentation and aging, under the watchful eye of the Domaine Leflaive technical team. Vinification takes place in vats, and aging lasts 15 to 16 months. The resulting wine is a wine of great purity, both floral and mineral, which releases a lot of energy and liveliness. Long and gentle pneumatic, decanting for 24 hours then settling.

TASTING NOTES

The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.

VINEYARD

Region: Bourgogne
Sub-Region: Mâconnais
Appellation: Mâcon-Verzé, AOC
Soil: Calcareous clay and limestone
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 10 months in 78% stainless steel tanks,
10% wooden casks, and 12% in oak barrels
(40% new oak), then 6 months in stainless steel

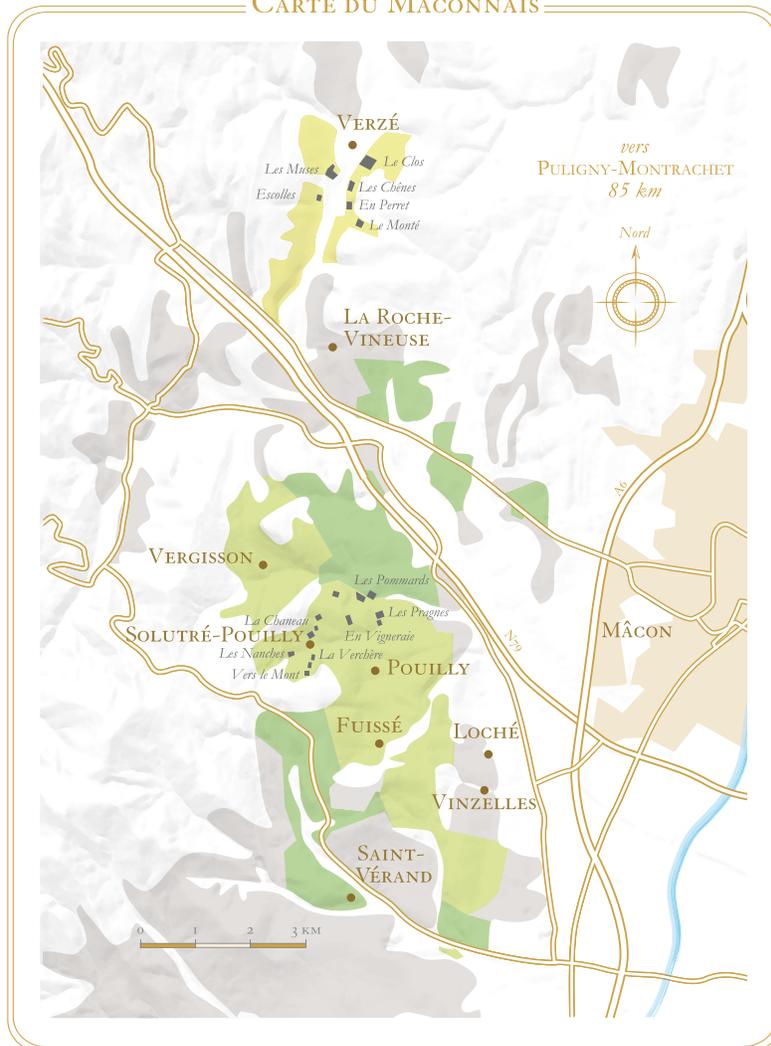
TECHNICAL DETAILS

Alcohol: 13%



DOMAINES LEFLAIVE

CARTE DU MÂCONNAIS



MÂCON-VERZÉ
16,72 HA

Le Clos
Les Muses
Les Chênes
Le Monté
Escolles
En Perret

POUILLY-FUISSÉ
2,63 HA

Les Nanches
Les Pragnes
Vers le Mont
En Vigneraie
La Chaneau

MÂCON-SOLUTRÉ
0,22 HA

La Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards