



ESPRIT LEFLAIVE

2023 BOURGOGNE BLANC

WINERY

Started in 2018 by Domaine Leflaive as a venture beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy, including small selections of Pinot Noir in addition to Chardonnay. Esprit Leflaive grapes come from partnerships with select winegrowers who often work very old vines, are harvested by the Domaine's team, and vinified in the Domaine's cellar in Puligny Montrachet.

WINE

The Bourgogne Blanc from Esprit Leflaive has the particularity to only come from vineyards located in the town of Puligny, making it easily one of the best Bourgogne Blanc you could get your hands on. This is the perfect first step into the Esprit Leflaive unique offerings.

VINEYARDS

The family works with long term agreement; the plots are owned by members of the family or long-time friends of the family. All vineyards are farmed biodynamically. The parcels are situated in the town of Puligny-Montrachet on the south side towards Chassagne-Montrachet: Blues, Pré la Dame, Femelotte, Champ Perrier and Equince.

VINTAGE NOTES

The 2023 vintage was both generous in quantity and balanced in quality, following the exceptional 2022. A mild winter with little rain gave way to a cool, wet spring that replenished the water table and supported healthy vine growth. Warm days and cool nights in summer were ideal, despite occasional heatwaves and storms. Harvest began on August 29 with a reduced team, allowing extra ripening time for select parcels. As temperatures soared in early September, picking accelerated. Notably, 2023 marked the first year harvesting stopped at 2pm to avoid the afternoon heat, a practice likely to continue.

WINEMAKING

Long, gentle pneumatic pressing, 24-hour decanting, followed by settling and racking. Fermented in French oak barrels, 10% of which are new. After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

TASTING NOTES

The 2023 Bourgogne Blanc opens with bright citrus zest, white flowers, and a hint of fresh herbs. The palate is elegant and well-balanced, with crisp acidity, a silky texture, and notes of green apple and lemon curd on the finish. Classic and refined.



VINEYARD

Region:	Bourgogne
Appellation:	Bourgogne AOP
Plot:	1.5 ha
Soil:	Clay-Limestone
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 10% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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