



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2021 PULIGNY-MONTRACHET PREMIER CRU LES PUCELLES

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

This climat is located in the town of Puligny just north of the Bâtard and Bienvenues Bâtard Montrachet with the same altitude and soil. This climat is often considered as the best Premier in Puligny and can rival its neighbors in some vintages where it's minerality will contrast with the intensity of the two Bâtards.

VINEYARDS

Les Pucelles – 3 parcels in Puligny-Montrachet, 3ha 06a (7.56 acres); “le clos du meix”: 26 ouvrées (2.77 acres), planted in 1981 and 1985; “la grande”: 29.5 ouvrées (3.12 acres), planted in 1954, 1957, 1958, 1961, 1963; “la petite”: 8.5 ouvrées (0.91 acre) planted in 1969

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: “le clos du meix”: planted in 1981 and 1985;
“la grande”: planted in 1954, 1957, 1958, 1961, 1963;
“la petite”: planted in 1969
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. Fining and very light filtering if necessary.

TECHNICAL DETAILS

Alcohol: 13%

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