



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717

## 2021 PULIGNY-MONTRACHET PREMIER CRU LES COMBETTES



### 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

Located at the same altitude of the Bâtard, on the north side of the Puligny appellation, and facing the famous Premier Cru Charmes in Meursault. This is the smallest holding of Puligny from Domaine Leflaive, bringing together the murisaltiens depth with the pulignieusiens minerality and elegance. A true gem!

### VINEYARDS

1 parcel in Puligny-Montrachet, 73a (1.8 acres.)  
Planted in 1963 and 1972.

### 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, 22% 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 1963 and 1972  
Northern 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. Fining and very light filtering if necessary.

### TECHNICAL DETAILS

- Alcohol: 13%