



ESPRIT LEFLAIVE

2021 BEAUNE PREMIER CRU, LES TUVILAINS



WINERY

Founded in 1717 by Claude Leflaive in Puligny-Montrachet, Domaine Leflaive was established in its current form by Joseph Leflaive (1910-1930). Today, fourth-generation Brice de La Morandière leads the family estate, succeeding biodynamics pioneer Anne-Claude in 2015. The domaine maintains its commitment to terroir respect, natural farming, and winemaking excellence.

WINE

A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

VINEYARDS

The red wine range in the L'Esprit Leflaive offering is perhaps a touch more intriguing than the whites, if only because Pinot Noir has historically never really factored into the domaine's range in any significant way. Pierre Vincent's elegant and deft touch in expressing the beautiful character of Pinot Noir, even from appellations often considered to be bordering upon rustic, is fully apparent. This wine has polish and balance beyond its

label and expresses lovely balance.

VINTAGE NOTES

The 2021 vintage faced challenging weather conditions. After a cold winter, March brought early warmth that triggered bud development, followed by damaging frost. Cool, wet conditions persisted through spring and summer, with brief heat waves. Late August sunshine helped grapes mature before September harvest. Despite the difficult season, final maturity was promising for a quality vintage.

WINEMAKING

Manual harvesting with partial whole bunch vinification, and long maceration in wooden vats with some manual punching down. Aged 15 months in oak barrels (including 25% in new barrels) then 3 months in stainless steel vats.

TASTING NOTES

Attractive fruitiness with beautiful notes of wild strawberries make it a very charming wine. There is immense density on the palate due to the full maturity of tannins which will aid in its longevity.

VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Beaune, Premier Cru, AOC
Climat:	Les Tuvilains
Soil:	Calcaire, argile soils with more clay
Exposure:	Southeast
Altitude:	220-300 meters
Age:	Planted 1950
Vineyard Area:	0.27 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months in oak barrels (25% new oak), then 3 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%