



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2021 PULIGNY-MONTRACHET PREMIER CRU LES FOLATIÈRES



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 is the largest Premier Cru of Puligny. Looking closely at a map of the Premier Cru, you'll notice patches of vineyards declassified to the village level. During soil work at the end of the 19th century, the nature of the soil was artificially changed with the addition of foreign soil types. The name has two potential origins: either the "folles terres" (crazy land) because of the numerous landslides that happened in the past after heavy rain, or the "feu follet" (Will-o'-the-wisp), an atmospheric phenomenon which creates a "ghost light" that appears above a humid area at night.

VINEYARDS

Les Folatières –3 parcels in Puligny-Montrachet, 1ha 26a (3.11 acres); "la 6": 6.2 ouvrées (0.66 acre), in 1962; "la 4": 4.5 ouvrées (0.48 acre), planted in 1983; "la 18": 18.6 ouvrées (1.97 acre), planted in 1969 and 1999

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, 20% new (maximum 1/3 Vosges, minimum 2/3 Allier.)

VINEYARD

Region: Bourgogne
Appellation: Côtes de Beaune, Puligny Montrachet
Soil: Calcareous clay
Age/Exposure: "la 6": planted in 1962;
"la 4": planted in 1983;
"la 18": planted in 1969 and 1999
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%