



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717



## 2021 BÂTARD-MONTRACHET GRAND CRU

### 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 Grand Cru is split between Chassagne (over 5ha) and Puligny (over 3ha) and is located just below the Montrachet. While the terroir is seen as being the same, the difference is in the soil. The Bâtard's tend to be heavier and deeper, especially at the bottom of the plot where the waterbed will be closer to the surface. The wines show this by being richer and more intense than the surrounding Grands Crus.

### VINEYARDS

1 parcel in Bienvenues Bâtard-Montrachet. 1 single plot in which the row runs from top to bottom (west to east), 1ha 15a (2.84 acres) of the appellation.

### 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 (maxi 1/2 Vosges).

### VINEYARD

|                |  |
|----------------|--|
| Region:        | Bourgogne                                      |
| Appellation:   | Côtes de Beaune, Puligny Montrachet            |
| Soil:          | Calcareous clay                                |
| Age/Exposure:  | Planted in 1958 and 1959<br>West-east exposure |
| Eco-Practices: | Biodynamic                                     |

### WINEMAKING

|            |  |
|------------|--|
| Varietals: | 100% Chardonnay  |
| Aging:     | After 12 months in cask, the wine is aged<br>6 months in tank where it is prepared for bottling.<br>Homeopathic fining and very light filtering if<br>necessary. |

### TECHNICAL DETAILS

|          |       |
|----------|-------|
| Alcohol: | 13.5% |
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