



ESPRIT LEFLAIVE

2021 CORTON CHARLEMAGNE, 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. Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great-grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international corporate career, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.

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

While not an estate holding of the domaine, what an exciting proposition it is to think of the spirit of Leflaive and its uniquely

talented winemaker (who has experience in this particular Grand Cru) being given the chance to offer an expression of one of the pillars of white wine, the Corton-Charlemagne. Extremely small quantities (only one barrel) were produced from this pedigreed terroir, with the farming and harvesting done by the experienced team at Domaine Leflaive.

VINTAGE NOTES

The 2021 vintage faced challenging conditions with frost and humidity. After a cold winter and warm March, early vegetation was damaged by snow and frost. Cool, rainy weather through July slowed growth, but August brought warmth and sun. Despite weather challenges, the grapes achieved good maturity by harvest in late September, showing promise for the vintage.

WINEMAKING

Manual harvesting, pneumatic pressing and alcoholic fermentation in oak barrels. Aged 12 months in oak barrels then 6 months in stainless steel vats.

TASTING NOTES

The delicate and fine reduction on the nose is typical of the nobility of a Charlemagne. This wine with great density on the palate and a sense of bitterness which make it vibrate!



VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Corton-Charlemagne, Grand Cru, AOC
Soil:	Jurassic marl, loam, limestone
Age/Exposure:	Planted 1993 Southeast
Vineyard Area:	0.11 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Chardonnay
Harvest:	Manual
Aging:	1 year in oak barrels, then 6 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%