



# ESPRIT LEFLAIVE

## 2020 POMMARD PREMIER CRU, LES ARVELETS



### 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

This surprisingly elegant yet substantial effort is from a unique Premier Cru in the Pommard appellation – located on the “La Petite Combe,” this vineyard maintains beautiful freshness and elegance in its fruit. The wine has the capacity to develop without a doubt, but it is well-balanced and expressive even now.

### VINTAGE NOTES

The 2020 vintage excelled in quality and yield. Following a mild winter, spring arrived early with sunny conditions. Despite lockdown, vineyard work continued normally. May flowering was ideal, pointing to an early harvest. Though June brought cool rains, summer was hot and dry, with August bringing both a heat wave and vital rainfall. The August 20 harvest in Puligny produced excellent grapes with abundant juice and fruit aromas, despite the summer heat.

### 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 30% in new barrels) then 3 months in stainless steel vats.

### TASTING NOTES

A beautiful fruitiness and a certain nerviness, this is a wine that gets straight to the point without falling into rusticity thanks to beautiful tannins and gentle extraction.

### VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Pommard, Premier Cru, AOC
Climat:	Les Arvelets
Soil:	Clay-limestone rich in iron oxide
Age/Exposure:	Planted 1958 South
Vineyard Area:	0.98 ha
Certifications:	Organic, Ecocert 2018

### WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months in oak barrels (30% new oak), then 3 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.5%