



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2022 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 water table will be closer to the surface. The wines show this by being richer and more intense than the surrounding Grands Crus.

VINEYARDS

Bâtard-Montrachet – 4 parcels, 1ha 91a (4.72 acres)

Bâtard 7: 7 ouvrées (0.74 acre), planted in 1974 (commune of Chassagne)

Bâtard 8: 8 ouvrées (0.84 acre), planted in 1979

Bâtard 9: 9 ouvrées (0.95 acre), planted in 1989 (commune of Chassagne)

Bâtard 21: 21 ouvrées (2.22 acres) planted half in 1962, half in 1964 (commune of Puligny)

VINTAGE NOTES

The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Burgundy, in quantity and above all in quality. The hot, even scorching summer that we experienced made us wonder about how our vines would react. It is clear that they adapted very well, which allows us to be optimistic about this 2022 vintage. The weather was nice and warm in the first half of July, then hot with a heat wave on July 19 and 20. Fortunately the morning temperatures remained below 20°C. We experienced a third heat wave from August 1-4. From August 14, the weather became milder again with small daily rains which allowed the vegetation to finish its maturity.

We began the harvest on August 25, which exactly met our expectations, allowing us to accelerate the harvest while allowing long pressings, beneficial for the quality of the musts.

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 (maximum 1/2 Vosges, minimum 1/2 Allier). 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.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune
Appellation: Bâtard-Montrachet, Grand Cru, AOC
Soil: Calcareous clay
Age/Exposure: Planted in 1962, 1964, 1974, 1979, 1989
Southeast exposure
Altitude: 235m
Certifications: Organic - Ecocert 1992
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in oak casks - 25% new, followed by 6 months in stainless steel

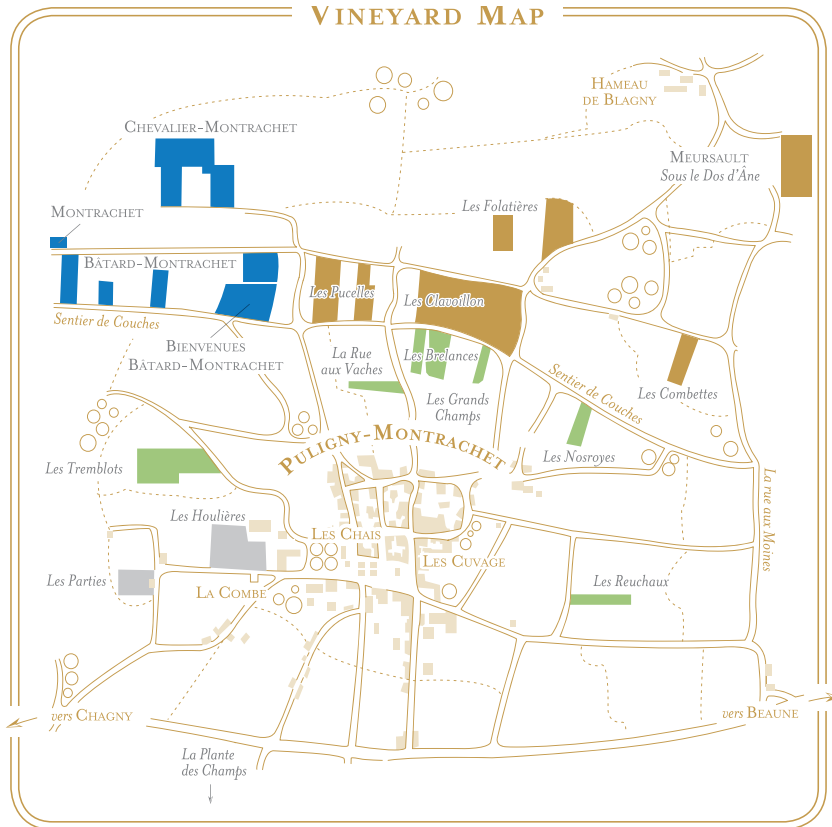
TECHNICAL DETAILS

Alcohol: 13%



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GRANDS CRUS 4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA

Puligny-Montrachet Les Pucelles
Puligny-Montrachet Les Combettes
Puligny-Montrachet Les Folatières
Puligny-Montrachet Le Clavoillon
Meursault *Sous le Dos d'Âne*

**PULIGNY-MONTRACHET
VILLAGE 4,1 HA**

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties
Les Houlières
La Plante des Champs

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