



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717

## 2023 PULIGNY-MONTRACHET

### 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

Coming from 7 different plots all throughout the AOC, the Village wines from Domaine Leflaive are a great representation of the wines of Puligny. The minerality, combined with the unique texture, make this wine stand out from the crowd, leading the way to the greatness of the Premiers and Grands Cru from the family.

### VINEYARDS

**Puligny-Montrachet** - 7 parcels, 4ha 64a (11.47 acres)

“**Les Brelances**”: 32 ouvrées (3.38 acres), planted in 1966 and 2003

“**Les Grands Champs**”: 8 ouvrées (0.85 acre), planted in 1990

“**Les Nosroyes**”: 8 ouvrées (0.85 acre), planted in 1967

“**Les Reuchaux**”: 8 ouvrées (0.85 acre), planted in 1989

“**La Rue aux Vaches**”: 8 works planted in 1963

“**Les Tremblots**”: 40 works planted in 1955, 1970, 1972, 1979 and 1982

“**Les Houlières**”: 4.5 works planted in 1980  
Area: 4ha 64a

### VINTAGE NOTES

The 2023 vintage was generous in quantity and balanced in quality, following the excellent 2022. A mild, dry winter was followed by a cool, wet spring that helped recharge water reserves. Conditions through mid-June were ideal for flowering. July brought a short heatwave and storms, with no vine damage. August saw wide temperature swings and a final heat spike mid-month, pushing ripeness quickly. Harvest began August 29 with a reduced team to stagger picking based on plot maturity. From September 2, picking accelerated. For the first time, harvests ended at 2 pm to avoid the heat, likely a new norm.

### WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 18% 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:	Puligny Montrachet AOP
Soil:	Clay-Limestone
Age/Exposure:	Planted between 1963-2003 Southeast exposure
Altitude:	215m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 18% new, followed by 6 months in stainless steel

### TECHNICAL DETAILS

Alcohol:	13%
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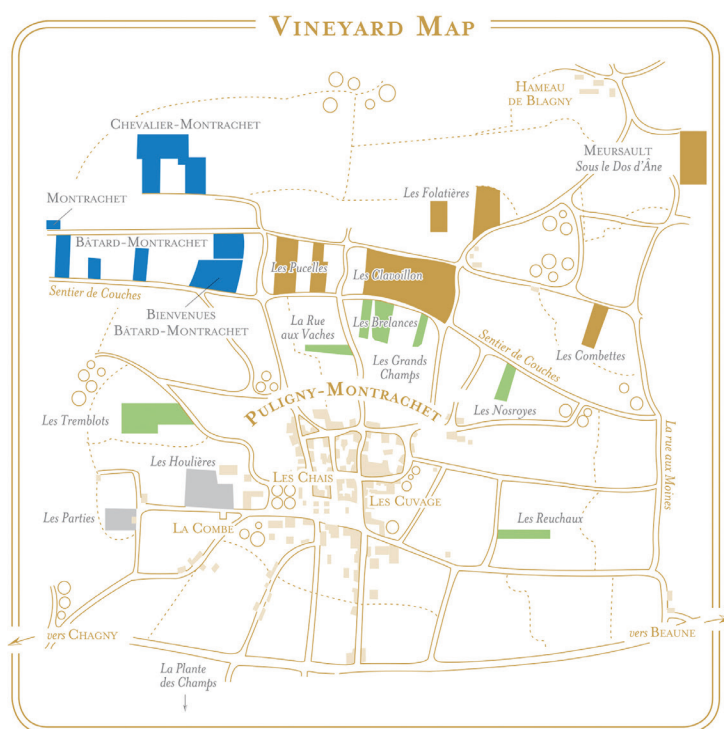
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### GRANDS CRUS 4,8 HA

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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