



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2024 PULIGNY-MONTRACHET PREMIER CRU LES FOLATIÈRES

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 is the largest 1er Cru of Puligny. Looking closely at a map of the 1er Cru, you'll notice patches of vineyards declassified to the village level. During soil work at the end of the 19th century, the nature of the soil was artificially changed with the addition of foreign soil types. The name has two potential origins: either the "folles terres" (crazy land) because of the numerous landslides that happened in the past after heavy rain, or the "feu follet" (Will-o'-the-wisp), an atmospheric phenomenon which creates a "ghost light" that appears above a humid area at night.

VINEYARDS

Les Folatières – 3 parcels in Puligny-Montrachet, 1ha 26a (3.11 acres)

"la 6": 6.2 ouvrées (0.66 acre), in 1962

"la 4": 4.5 ouvrées (0.48 acre), planted in 1983

"la 18": 18.6 ouvrées (1.97 acre), planted in 1969 and 1999

VINTAGE NOTES

Working with nature means accepting its challenges, and 2024 proved demanding. Rainfall from January to October was one and a half times the usual, and more than double the precipitation of the previous two years combined. A mild winter gave way to a cool, damp spring with minor hail and difficult flowering, leading to reduced fruit set and pressure from downy mildew. Summer remained mild, and slow ripening continued through a cool, stormy September. Harvest began in September, with yields about half of 2023, but the remaining grapes for Domaine Leflaive show excellent health and promise freshness, precision, and balance.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 20% new (maximum 1/3 Vosges, minimum 2/3 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, Premier Cru, AOP
Climat:	Les Folatières
Soil:	Calcareous clay
Age/Exposure:	Planted in 1962, 1969, 1983, 1999 Southeast exposure
Altitude:	275m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 20% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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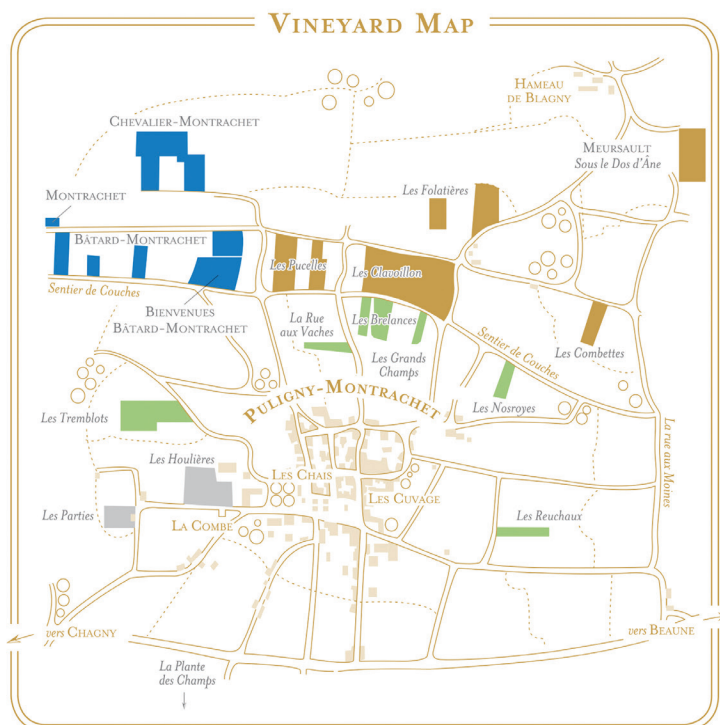
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GRANDS CRUS 4,8 HA

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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