



DOMAINES LEFLAIVE



2023 MÂCON-SOLUTRÉ-POUILLY

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâconnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

WINE

Produced on the terroir of Solutré-Pouilly, the emblematic village of the southern Mâconnais, the Mâcon-Solutré-Pouilly AOC is, along with Pouilly-Fuissé and Saint-Véran, one of three appellations found on this formerly renowned winegrowing territory.

VINEYARDS

Total Surface Area: 0.22ha

VINTAGE NOTES

The 2023 vintage in the Mâconnais is both generous in quantity and balanced in quality, following the excellent 2022. Winter was mild, with little rain, and spring arrived without frost. May brought cool, rainy weather that replenished water reserves, aiding flowering. Early July saw brief heat and storms, but with no vine damage.

August brought heat and wide temperature swings, ideal for ripening. A final heatwave in late August sped up maturity. Harvest began August 29, staggered to match ripeness across plots. For the first time, picking stopped at 2pm to avoid afternoon heat—a likely new norm.

WINEMAKING

Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine.

TASTING NOTES

"A lean, well-defined white, offering peach, lemon cake, honey and oak spice aromas and flavors. Succulent and balanced, with echoes of toasty oak on the finish."

— Bruce Sanderson

VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Mâcon-Solutré-Pouilly, AOP
Plot:	0.22ha
Vine Age:	Planted 1999
Soil:	Calcareous clay
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	16 months in stainless steel followed by fining and very light filtering if necessary

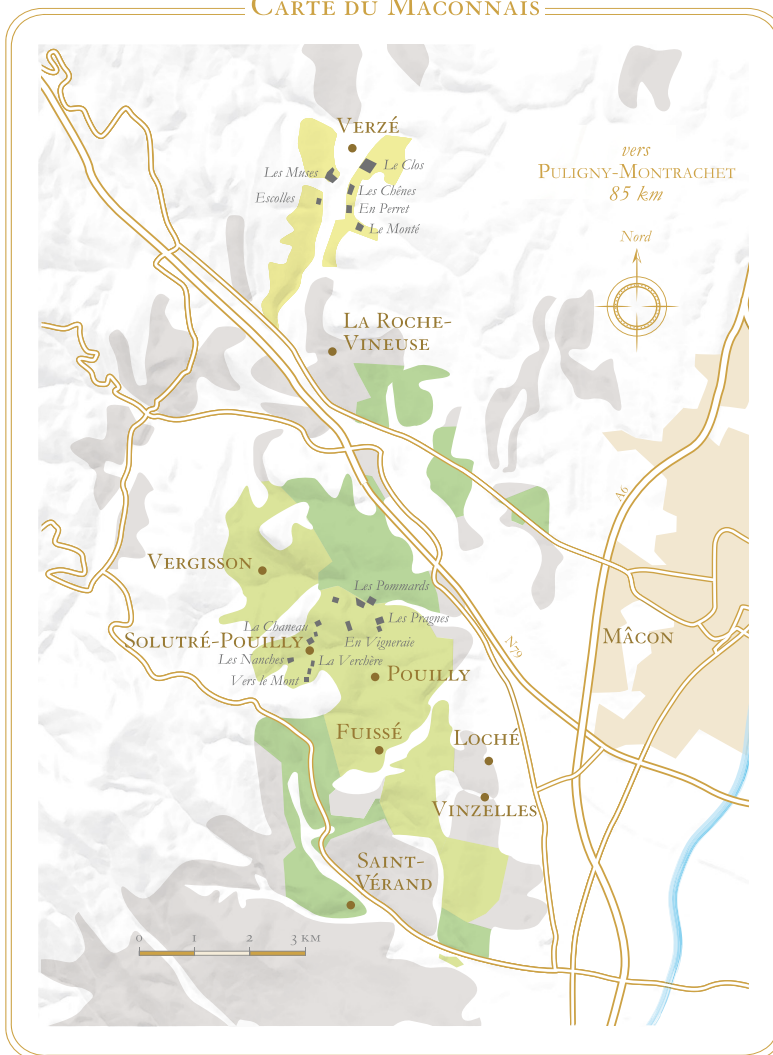
TECHNICAL DETAILS

Alcohol:	12.5%
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DOMAINES LEFLAIVE

CARTE DU MÂCONNAIS



MÂCON-VERZÉ
16,72 HA

Le Clos
Les Muses
Les Chênes
Le Monté
Escolles
En Perret

POUILLY-FUISSÉ
2,63 HA

Les Nanches
Les Pragnes
Vers le Mont
En Vigneraie
La Chaneau

MÂCON-SOLUTRÉ
0,22 HA

La Verrière

SAINT-VÉRAN
0,41 HA

Les Pommards

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SINCE 1978

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