



DOMAINES LEFLAIVE



2023 POUILLY-FUISSÉ EN VIGNERAIE

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

This has a step up in complexity and longevity from the "normal" Pouilly-Fuissé — shows nicely generous and precocious fruit with a serious backbone thanks to the poor soil it is grown on.

VINEYARDS

Pouilly-Fuissé; 1 parcel, 0.234 hectares (0.88 acres). Planted in 1996. Shallow calcareous clay at the foothill of the Roche de Solutre; Precocious vineyard

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. Fermented entirely in French oak barrels, and further aged for 12 months, followed by 6 months in stainless steel.

TASTING NOTES

"Intense and expressive, this white features apricot, peach, briny mineral and pastry flavors. Balanced and supple, with a firm line of acidity for structure. It all comes together nicely on the lengthy finish." — *Bruce Sanderson*

VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Pouilly-Fuissé, AOP
Climat:	En Vigneraie
Soil:	Shallow calcareous clay
Vine Age:	Planted in 1996
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels, then 6 months in stainless steel vat before bottling

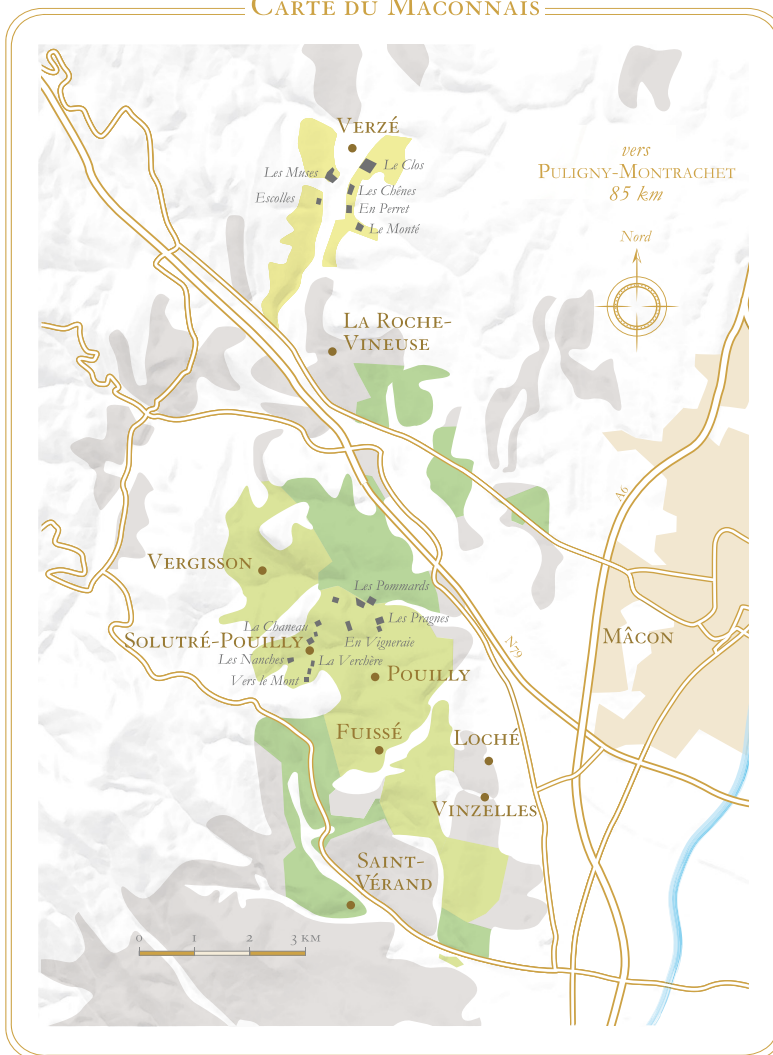
TECHNICAL DETAILS

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 Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards

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