



DOMAINES LEFLAIVE

2024 MÂCON-VERZÉ

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

Whilst a village-level in designation, this eminently drinkable bottling is a fantastic "house-wine" as it delivers the great essence of the area – lovely, floral, fruit, mineral verve, and a balanced finish. The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.

VINEYARDS

Mâcon-Villages; 5 parcels purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé Appellation.

"Escolles": 0.90 ha

"Le Monté": 0.90 ha

"En Perret": 1.70 ha

"Les Muses": 2.80 ha

"Les Chênes": 3.00 ha

VINTAGE NOTES

Working with nature involves accepting its challenges, and 2024 was demanding. From January to October, rainfall was one and a half times the usual, significantly higher than the previous two years combined. A mild winter led to a cool, damp spring with minor hail that reduced fruit set and increased downy mildew pressure. Summer was mild, and slow ripening continued into a cool, stormy September. Harvest began in September, yielding about half of 2023's amount, but the remaining grapes are healthy and promise freshness, precision, and balance.

WINEMAKING

Harvesting is entirely manual, and pressing is carried out in Verzé. After decanting, the musts are transported daily to Puligny Montrachet for fermentation and aging.

Long, gentle pneumatic pressing, 24-hour decanting followed by settling. Vinification takes place in 78% in stainless steel tanks, 10% in wooden vats and 12% in French oak barrels (40% of which are new).

TASTING NOTES

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VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Mâcon-Verzé, AOP
Plot:	9.33 ha
Soil:	Calcareous clay
Vine Age:	20+ years
Certifications:	Organic - Ecocert Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	After 10 months' aging on lees in fermentation containers, the wine is racked into stainless steel tanks and aged on fine lees for 6 months

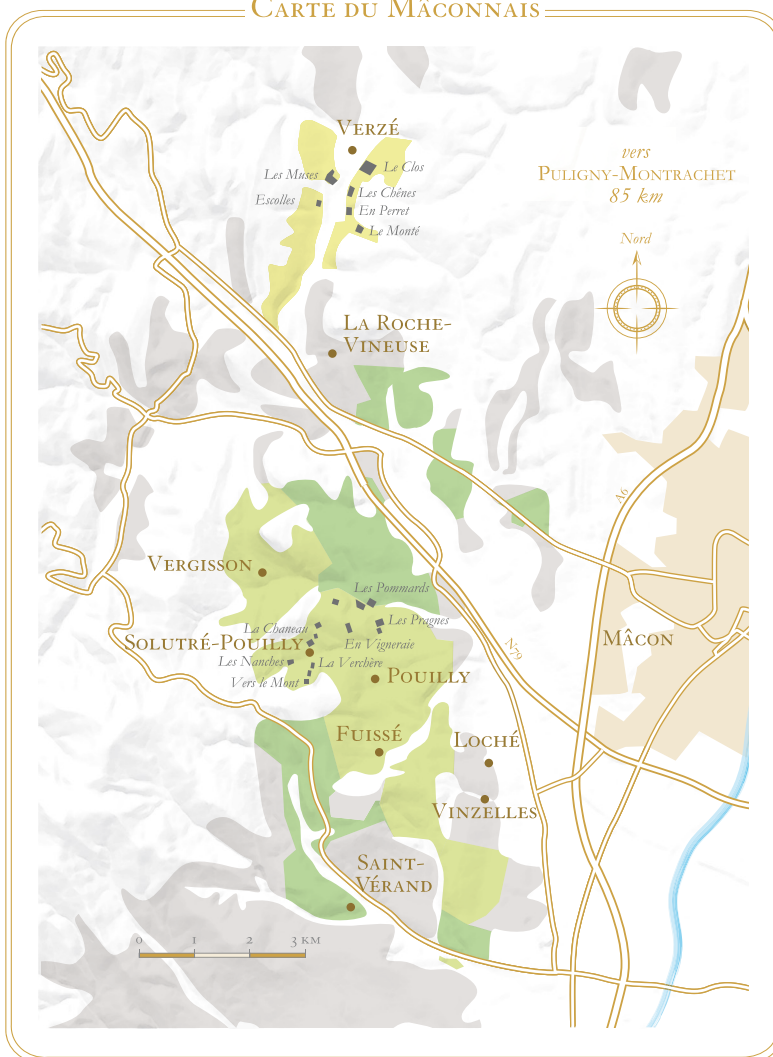
TECHNICAL DETAILS

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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