



# DOMAINES LEFLAIVE

## 2023 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": 0.90ha

"En Perret": 1.70 ha

"Les Muses": 2.80 ha

"Les Chênes": 3.00 ha

### 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

The harvest is entirely manual, with the pressing taking place in Verzé, in buildings purchased at the same time as the vines. The musts are transported every day after decanting to Puligny-Montrachet for fermentation and aging, under the watchful eye of the Domaine Leflaive technical team. Vinification takes place in vats, and aging lasts 15 to 16 months. 78% in stainless steel tanks, 10s% in wooden vats and 12% in French oak barrels (40% of which are new).

### TASTING NOTES

"This white is harmonious and creamy in texture, featuring floral, peach, apple tart and lemon cake flavors, all buoyed by vibrant acidity. The oak treatment is subtle, with flashes of baking spices, and this ends with fine length."

— Bruce Sanderson

### 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

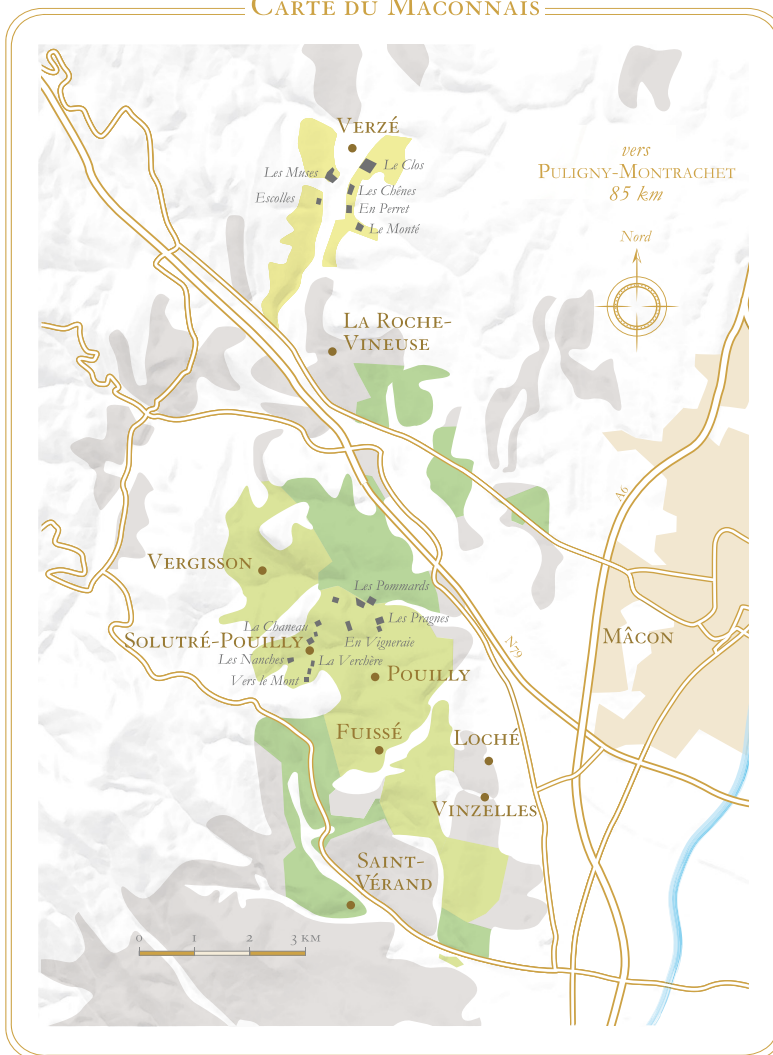
### TECHNICAL DETAILS

Alcohol:	13%
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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*

**WILSON DANIELS**   
SINCE 1978

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