



DOMAINES LEFLAIVE



2024 POUILLY-FUISSÉ

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 is the flagship appellation of the Mâconnais area, distinguished for many years as the source of top, mineral driven wines from the Roche de Solutré (Rock of Solutré). This "basic" bottling is anything but that – from an area just over 2 hectares, this far over-delivers with mineral complexity.

VINEYARDS

A blend of 12 parcels located around the Roche de Solutré, with south-east to south-west exposure, planted in shallow clay-limestone soils.

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 25% in cement eggs and 75% in oak barrels, 15% of which are new.

TASTING NOTES

"There's fine concentration to this white, lending viscosity to the texture and embracing flavors of peach, white flowers and honeydew melon. Light baking spice and pastry notes linger on the finish."

— Bruce Sanderson

VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Pouilly-Fuissé, AOP
Plot:	2.16 ha
Soil/Exposure:	Shallow calcareous clay located around the Roche de Solutre
Vine Age:	Planted in 1996
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak (15% new) and 25% in cement eggs, then 6 months in stainless steel vat before bottling.

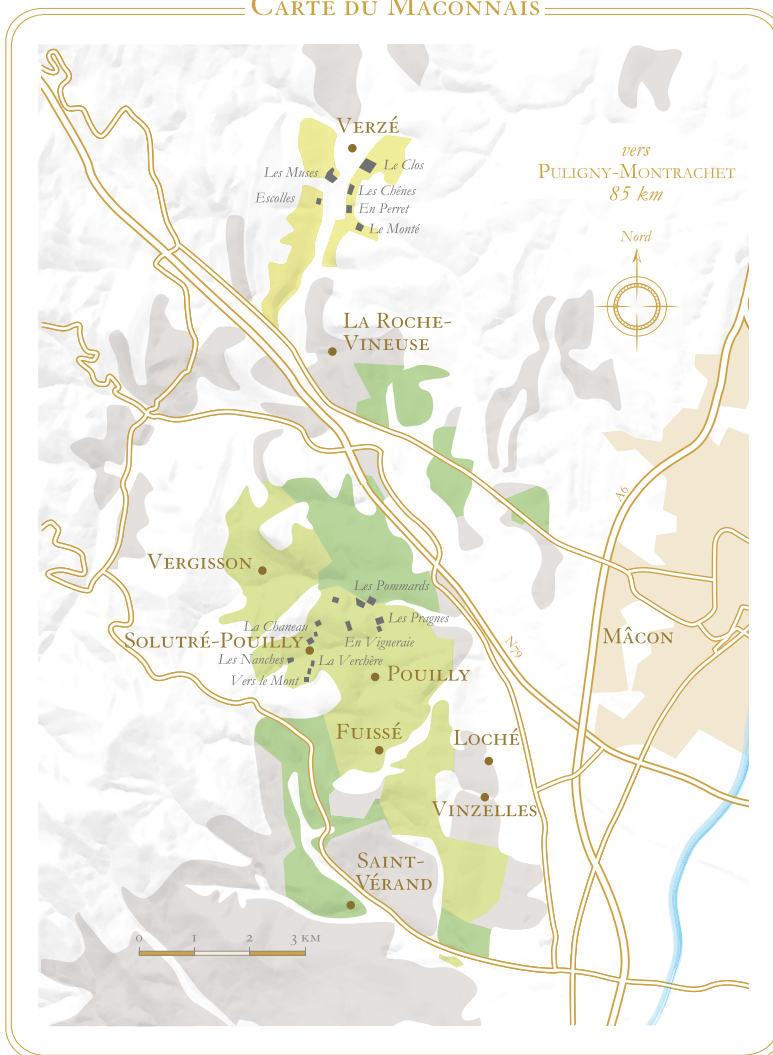
TECHNICAL DETAILS

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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