



DOMAINES LEFLAIVE

2024 MÂCON-VERZÉ LA JOBELINE



WINERY

Domains 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

From Domains Leflaive, the inaugural Mâcon-Verzé "La Jobeline" emerges from a singular hillside parcel long nurtured by the domaine. Newly planted selections, massal choices tailored to each micro-parcel, and deliberately low yields shape its identity. Years of thoughtful stewardship culminate in a wine of precision, quiet power, and refined Burgundian distinction.

VINEYARDS

Large plot at 300m altitude on the west-facing slope of the Verzé valley, with an east-facing aspect.

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

Long and gentle pneumatic pressing, 24-hour settling followed by racking before fermentation, 70% in concrete tanks, 30% in 600L barrels. After 10 months of aging on lees in the fermentation vessels, the wine is racked into stainless steel tanks and aged on fine lees for 6 months. Light fining and filtration if necessary.

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:	Mâcon-Verzé, AOP
Plot:	2.35 ha
Soil:	Clay-limestone, steep slope with shallow to thin soils at the top of the slope
Years Planted:	2007, 2008, 2010, 2012, 2013, 2014, 2019 and 2020
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	After 10 months of aging on lees in the fermentation vessels, the wine is racked into stainless steel tanks and aged on fine lees for 6 months. Light fining and filtration if necessary.

TECHNICAL DETAILS

Alcohol:	12.5%
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