



ESPRIT LEFLAIVE



2022 CHABLIS PREMIER CRU, VAILLONS

WINERY

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses. Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great-grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international corporate career, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.

WINE

A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

VINEYARDS

Located on the left bank of the Serein River, Vaillons benefits from a sunny southeasterly exposure that gives the wines a more generous, luscious, and fruit-driven character.

VINTAGE NOTES

The 2022 vintage exceeded expectations for Burgundy winegrowers in both quantity and quality. Despite a hot summer, the vines adapted well, leading to optimism for the harvest. After warm weather and two heat waves in July and early August, conditions improved with light rains after August 14. We began harvesting on August 25, which allowed for a quicker harvest and longer pressings to enhance must quality.

WINEMAKING

Manual harvesting, pneumatic pressing and 24-hour settling, followed by alcoholic fermentation in a combination of stainless steel tanks and oak barrels. Aged 10 months on lees in fermentation vessels, then 6 months in stainless steel tanks on fine lees.

TASTING NOTES

Bright and expressive, offering notes of ripe citrus, orchard fruit, and wet stone, with a textured palate balanced by fresh acidity and a clean, mineral-driven finish.

VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Chablis Premier Cru AOP
Climat:	Vaillons
Soil:	Kimmeridgian limestone with chalky clay
Age/Exposure:	Planted 1975; Southeast
Vineyard Area:	0.20 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Chardonnay
Harvest:	Manual
Aging:	10 months on lees in fermentation vessels, then 6 months in stainless steel tanks on fine lees

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%