



# ESPRIT LEFLAIVE

## 2021 POUILLY FUISSÉ

### 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

Assembly of two plots in the town of Chaintré, in the southern part of the appellation. Lower in altitude than the Domaines Leflaive Pouilly-Fuissé, the wines tend to be

rounder than its counterpart.

### VINTAGE NOTES

The 2021 vintage was marked by frost and humidity, proving to be particularly difficult for the vines. After a rather cold first part of winter, March turned out to be spring-like, even hot at the end of the month. The buds appeared and vegetation developed, and after these premature advancements, the vines experienced three days of snow and in some cases severe frost. April and May were then cool and rainy which slowed vegetative developments, while June offered an alternation of stormy periods and heat. July continued to be gloomy and often rainy. The second part of August brought sunny days and a significant rise in temperatures. The maturity of the grapes were able to catch up through early September prior to harvest. Harvest began in late September before the return of more rains. The maturity remained remarkable despite a complicated growing season, offering promise for a most satisfying vintage.

### WINEMAKING

Manual harvesting, Pneumatic pressing with lightly crushed grapes. Aged one year in oak barrels (including 15% new barrels) then 6 months in stainless steel vats.

### TASTING NOTES

Suave and delicious wine with a nice refreshing finish. Blood orange flavors impart a beautiful energy.



### VINEYARD

Region:	Bourgogne
Sub-region:	Mâconnais
Appellation:	Pouilly-Fuissé AOC
Soil:	Clay-limestone
Age:	Planted 1951
Vineyard Area:	0.98 ha
Certifications:	Organic, Ecocert 2018

### WINEMAKING

Varietals:	100% Chardonnay
Harvest:	Manual
Aging:	1 year in oak barrels (15% new oak) then 6 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%