



DOMAINES LEFLAIVE

2023 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

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

Vinification takes place in vats, and ageing lasts around 12 months. Pressing: Long, gentle pneumatic pressing, 24-hour settling, followed by racking. Fermentations: 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

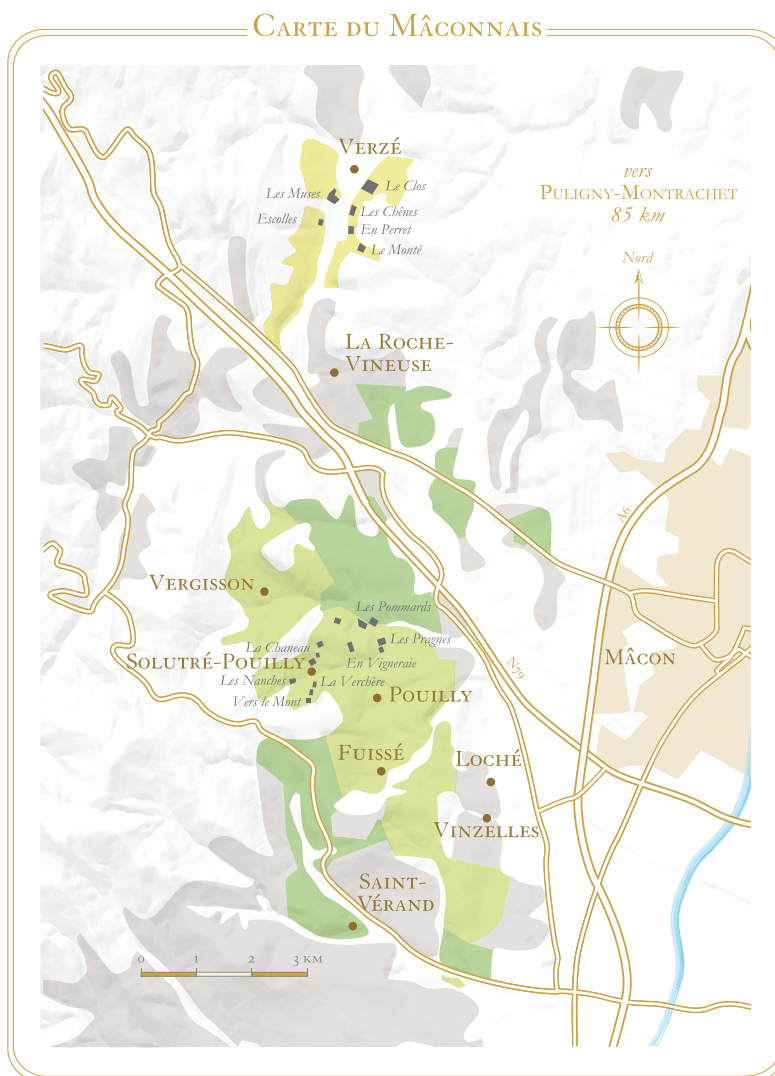
Varietals: 100% Chardonnay
 Aging: 12 months in oak (15% new) and 25% in cement eggs, then 6 months in stainless steel vat before bottling.

TECHNICAL DETAILS

Alcohol: 13%



DOMAINES LEFLAIVE



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