

PULIGNY-MONTRACHET DEPUIS 1717



2023 MEURSAULT PREMIER CRU SOUS LE DOS D'ÂNE

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.

WINE

Pinot Noir was planted here up until 2002 and the wine was then called Blagny 1er Cru instead of Meursault. The name comes from the location of the climat, just below a small mound to the west, going up the hill.

VINEYARDS

Sous le Dos d'Âne - "Below the ridgeline sloping on each side", 1ha 62a (4 acres). 1 parcel in Meursault, planted in 1995 and 2004.

VINTAGE NOTES

The 2023 vintage was generous in quantity and balanced in quality, following the excellent 2022. A mild, dry winter was followed by a cool, wet spring that helped recharge water reserves. Conditions through mid-June were ideal for flowering. July brought a short heatwave and storms, with no vine damage. August saw wide temperature swings and a final heat spike mid-month, pushing ripeness quickly. Harvest began August 29 with a reduced team to stagger picking based on plot maturity. From September 2, picking accelerated. For the first time, harvests ended at 2 pm to avoid the heat, likely a new norm.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maximum 1/3 Vosges, minimum 2/3 Allier). After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.

VINEYARD

Region: Bourgogne
Sub-Region: Côte de Beaune

Appellation: Meursault, Premier Cru, AOP

Climat: Sous le Dos d'Âne
Soil: Calcareous clay
Age/Exposure: Planted in 1995, 2004

Southeast exposure

Altitude: 300m

Certifications: Organic - Ecocert 1992

Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay

Aging: 12 months in oak casks - 22% new,

followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol: 13%

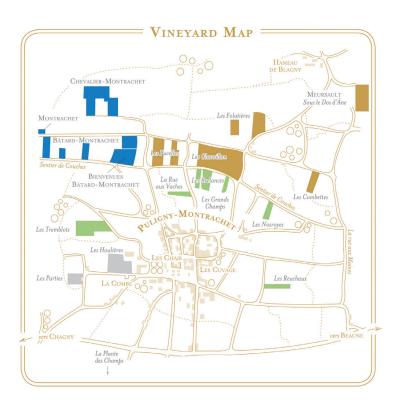




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GRANDS CRUS 4,8 HA

Montrachet Chevalier-Montrachet Bâtard-Montrachet Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA

Puligny-Montrachet Les Pucelles Puligny-Montrachet Les Combettes Puligny-Montrachet Les Folatières Puligny-Montrachet Le Clavoillon Meursault Sous le Dos d'Âne PULIGNY-MONTRACHET

VILLAGE 4,1 HA

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties Les Houlières La Plante des Chamsps

