



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



2023 BOURGOGNE BLANC

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

Within Burgundy, regional appellations are often produced from a large surface area of vineyards, at the scale of at least part of the region.

The Bourgogne Blanc from Domaine Leflaive has the particularity to only come from vineyards located in the town of Puligny, making it easily one of the best Bourgogne Blanc you could get your hands on. This is the perfect first step into the Domaine Leflaive's unique offerings.

VINEYARDS

Domaine Leflaive produces its white Burgundy on three and a half hectares of vines located in Puligny-Montrachet itself, at the bottom of emblematic hillsides, worked with the same care. Les Parties, Les Houlières, La Plante des Champs.

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, 24-hour decanting, followed by settling and racking. Fermented in French oak barrels, 10% of which are new. After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

TASTING NOTES

"The 2023 Bourgogne Blanc opens with bright aromas of green apple and delicate dewy meadow notes, showing fine clarity and precision. The palate is crisp and lively, with a malic edge and a fresh Granny Smith-tinged finish that is clean and refreshing."

— Neal Martin, May 2024

VINEYARD

Region:	Bourgogne
Appellation:	Bourgogne AOP
Plot:	3.5 ha
Soil:	Clay-limestone
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels, 10% new, followed by 6 months in vats

TECHNICAL DETAILS

Alcohol:	12.5%
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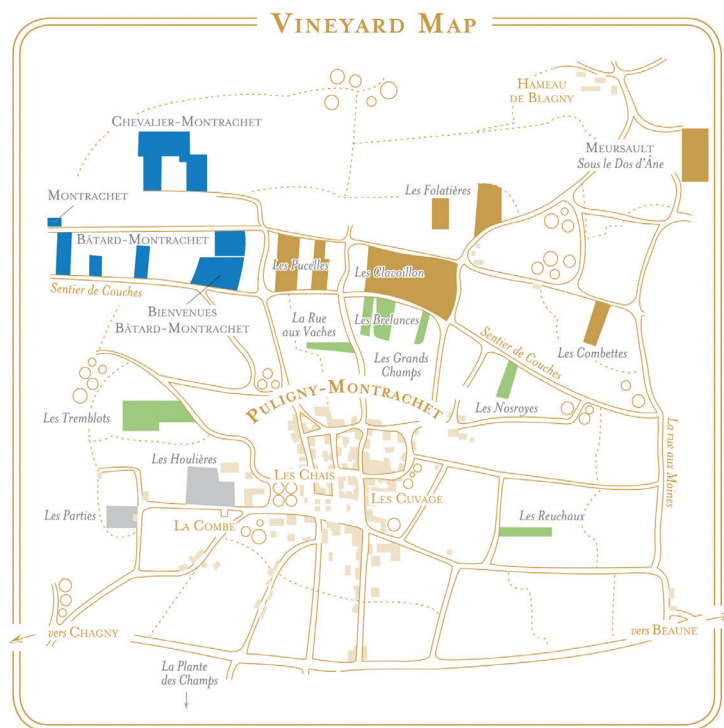
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GRANDS CRUS 4,8 HA

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 Champs

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