



# ESPRIT LEFLAIVE



## 2022 BEAUNE PREMIER CRU, LES TUVILAINS

### WINERY

Founded in 1717 by Claude Leflaive in Puligny-Montrachet, Domaine Leflaive was established in its current form by Joseph Leflaive (1910-1930). Today, fourth-generation Brice de La Morandière leads the family estate, succeeding biodynamics pioneer Anne-Claude in 2015. The domaine maintains its commitment to terroir respect, natural farming, and winemaking excellence.

### 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

Les Tuvilains Premier Cru lies at the southern end of Beaune and is known for producing structured, mineral-driven wines; it often draws comparisons to Pommard due to its firm tannin structure.

### 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 with partial whole bunch vinification, and long maceration in wooden vats with some manual punching down. Aged 15 months in oak barrels (including 25% in new barrels) then 3 months in stainless steel vats.

### TASTING NOTES

Attractive fruitiness with beautiful notes of wild strawberries make it a very charming wine. There is immense density on the palate due to the full maturity of tannins which will aid in its longevity.

### VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Beaune, Premier Cru, AOC
Climat:	Les Tuvilains
Soil:	Calcaire, argile soils with more clay
Exposure:	Southeast
Altitude:	220-300 meters
Age:	Planted 1950
Vineyard Area:	0.27 ha
Certifications:	Organic, Ecocert 2018

### WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months in oak barrels (25% new oak), then 3 months in stainless steel vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%