



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2023 PULIGNY-MONTRACHET PREMIER CRU LES PUELLES

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

This climat is located in the town of Puligny just north of the Bâtard and Bienvenues Bâtard Montrachet with the same altitude and soil. This climat is often considered as the best Premier in Puligny and can rival its neighbors in some vintages where its minerality will contrast with the intensity of the two Bâtards.

VINEYARDS

Les Puelles – 3 parcels in Puligny-Montrachet, 3ha 06a (7.56 acres)

“le clos du meix”: 26 ouvrées (2.77 acres), planted in 1981 and 1985

“la grande”: 29.5 ouvrées (3.12 acres), planted in 1954, 1957, 1958, 1961, 1963

“la petite”: 8.5 ouvrées (0.91 acre) planted in 1969

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, 25% new (maximum 1/2 Vosges, minimum 1/2 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:	Puligny Montrachet, Premier Cru, AOP
Climat:	Les Puelles
Soil:	Calcareous clay
Age/Exposure:	Planted in 1954, 1957, 1958, 1961, 1963, 1969, 1981, 1985 Southeast exposure
Altitude:	230m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 25% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	13.5%
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SINCE 1978

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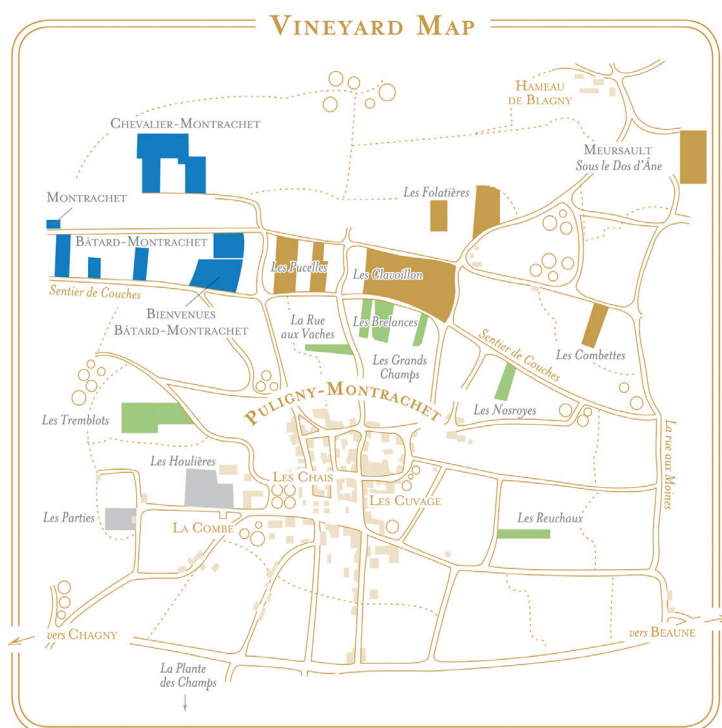
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GRANDS CRUS 4,8 HA

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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