



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2023 BIENVENUES BÂTARD-MONTRACHET GRAND CRU

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

Entirely located in the town of Puligny, this Grand Cru was first mentioned back in 1397 when the abbey of Maizière purchased some of it. Old records mentioned that this plot might have been planted with gamay and pinot noir a few hundred years ago. When Dr. Lavalley published his classification of Bourgogne back in 1855, the climat was already planted to Chardonnay.

VINEYARDS

Bienvenues Bâtard-Montrachet – 1 parcel in Bienvenues Bâtard-Montrachet. 1 single plot in which the row runs from top to bottom (west to east), 1ha 15a (2.84 acres) of the appellation. Planted in 1958 and 1959.

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:	Bienvenues Bâtard-Montrachet, Grand Cru, AOP
Soil:	Calcareous clay
Age/Exposure:	Planted in 1958 and 1959 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%
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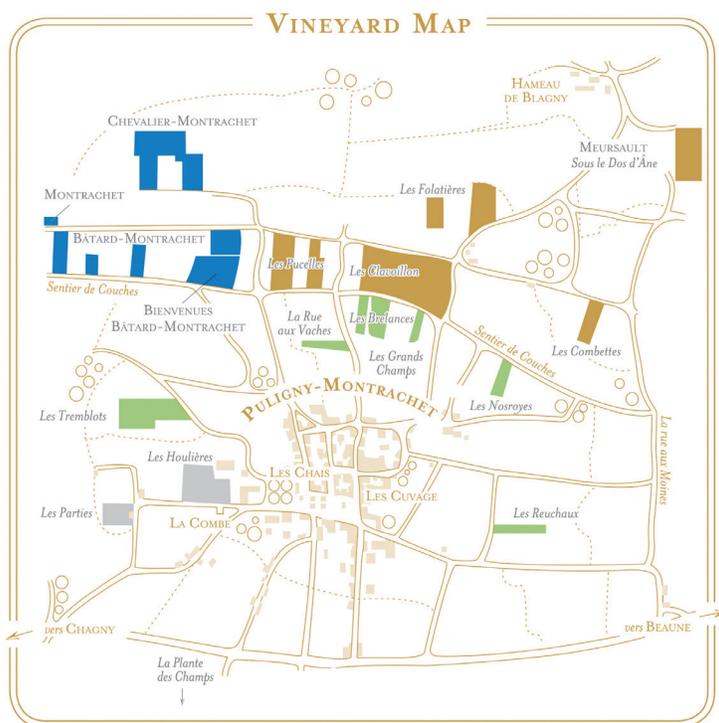
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GRANDS CRUS 4,8 HA

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 Brélanes
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties
Les Houlières
La Plante des Champs

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