



DOMAINES LEFLAIVE



2024 POUILLY-FUISSÉ EN VIGNERAIE

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâconnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

WINE

This has a step up in complexity and longevity from the "normal" Pouilly-Fuissé — shows nicely generous and precocious fruit with a serious backbone thanks to the poor soil it is grown on.

VINEYARDS

Pouilly-Fuissé; 1 parcel, 0.234 hectares (0.88 acres). Planted in 1996. Shallow calcareous clay at the foothill of the Roche de Solutre; Precocious vineyard.

VINTAGE NOTES

Working with nature involves accepting its challenges, and 2024 was demanding. From January to October, rainfall was one and a half times the usual, significantly higher than the previous two years combined. A mild winter led to a cool, damp spring with minor hail that reduced fruit set and increased downy mildew pressure. Summer was mild, and slow ripening continued into a cool, stormy September. Harvest began in September, yielding about half of 2023's amount, but the remaining grapes are healthy and promise freshness, precision, and balance.

WINEMAKING

Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine. Fermented entirely in French oak barrels, and further aged for 12 months, followed by 6 months in stainless steel.

TASTING NOTES

"The peach, yellow plum and honeysuckle flavors are expressive, while this white remains harmonious and graceful. There's a light, stony undertow, and the aftertaste is long and vibrant."

- Bruce Sanderson

VINEYARD

Region: Bourgogne
Sub-Region: Mâconnais
Appellation: Pouilly-Fuissé, AOP
Climat: En Vigneraie
Soil: Shallow calcareous clay
Vine Age: Planted in 1996
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

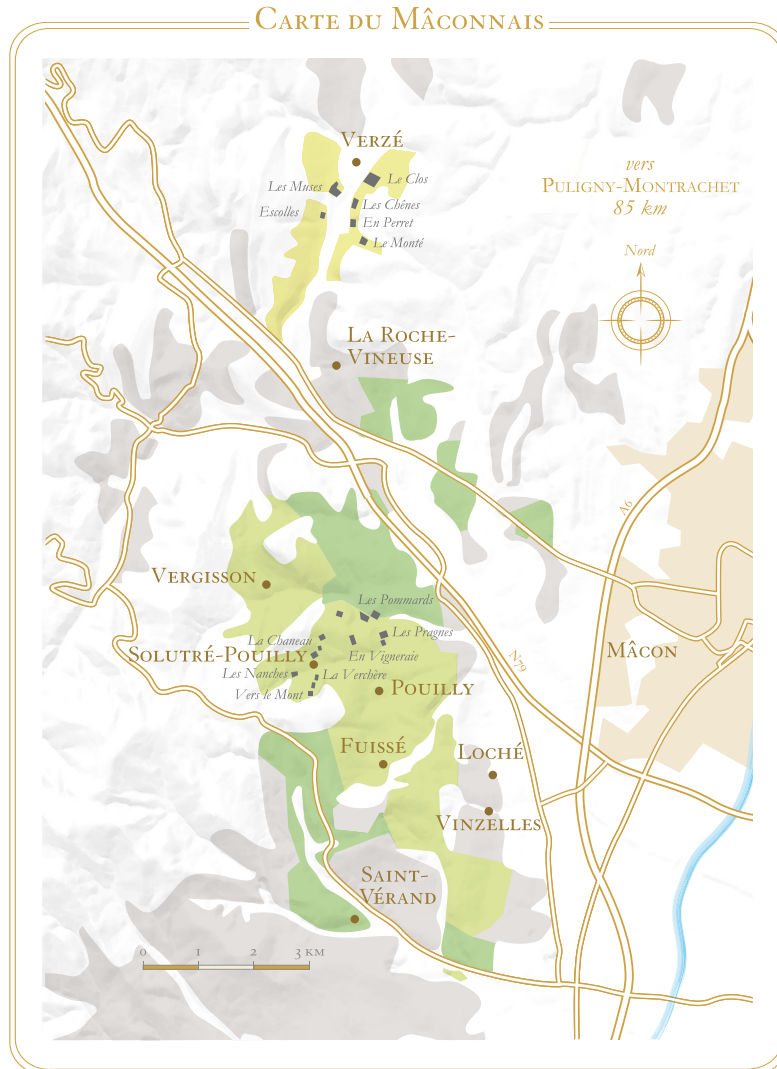
Varietals: 100% Chardonnay
Aging: 12 months in French oak barrels, then 6 months in stainless steel vat before bottling

TECHNICAL DETAILS

Alcohol: 12.5%



DOMAINES LEFLAIVE



MÂCON-VERZÉ
16,72 HA

Le Clos
Les Muses
Les Chênes
Le Monté
Escolles
En Perret

POUILLY-FUISSÉ
2,63 HA

Les Nanches
Les Pragnes
Vers le Mont
En Vigneraie
La Chaneau

MÂCON-SOLUTRÉ
0,22 HA

La Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards