



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2024 PULIGNY-MONTRACHET

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

Coming from 7 different plots all throughout the AOC, the Village wines from Domaine Leflaive are a great representation of the wines of Puligny. The minerality, combined with the unique texture, make this wine stand out from the crowd, leading the way to the greatness of the Premiers and Grands Cru from the family.

VINEYARDS

Puligny-Montrachet - 7 parcels, 4ha 64a (11.47 acres)

“**Les Brelances**”: 32 ouvrées (3.38 acres), planted in 1966 and 2003

“**Les Grands Champs**”: 8 ouvrées (0.85 acre), planted in 1990

“**Les Nosroyes**”: 8 ouvrées (0.85 acre), planted in 1967

“**Les Reuchaux**”: 8 ouvrées (0.85 acre), planted in 1989

“**La Rue aux Vaches**”: 8 works planted in 1963

“**Les Tremblots**”: 40 works planted in 1955, 1970, 1972, 1979 and 1982

“**Les Houlières**”: 4.5 works planted in 1980

Area: 4ha 64a

VINTAGE NOTES

Working with nature means accepting its challenges, and 2024 proved demanding. Rainfall from January to October was one and a half times the usual, and more than double the precipitation of the previous two years combined. A mild winter gave way to a cool, damp spring with minor hail and difficult flowering, leading to reduced fruit set and pressure from downy mildew. Summer remained mild, and slow ripening continued through a cool, stormy September. Harvest began in September, with yields about half of 2023, but the remaining grapes for Domaine Leflaive show excellent health and promise freshness, precision, and balance.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 18% 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 AOP
Soil:	Clay-Limestone
Age/Exposure:	Planted between 1955-2003 Southeast exposure
Altitude:	215m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 18% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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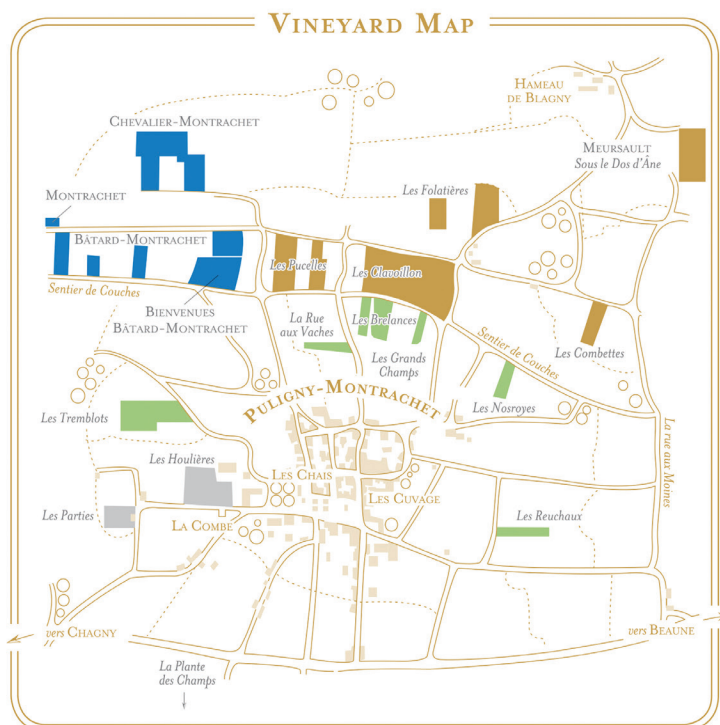
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GRANDS CRUS 4,8 HA

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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