



DOMAINES LEFLAIVE



2024 POUILLY-FUISSÉ “LA CHANEAU”

WINERY

Domains 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

From a different single-vineyard plot fractionally larger at 0.27 hectares, this cru is much more steeply-sloped and the calcareous clay soil is rich in iron. The precision and intensity of this terroir is readily apparent in its high-toned tension. The higher portion of red clay and iron gives to this wine a depth and intensity that would challenge some Côte de Beaune. Usually fares better in hot vintage thanks to its water reserve brought by its clay soil.

VINEYARDS

Pouilly-Fuissé; 1 parcel, 0.276 hectares (0.68 acres). Planted in 1980 and 1995. Calcareous clay soil rich in iron; Very steep slope at the foothill of the Roche de Solutre; Eastern exposure.

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

Fermented entirely in French oak barrels, and further aged for 12 months in barrel, followed by 6 months in vats before bottling.

TASTING NOTES

“Apricot, peach, lemon, mineral and spice aromas and flavors are buoyed by vibrant acidity in this well-delineated white. Turns more elegant on the finish, where the oak spice accents persist.”

- Bruce Sanderson

VINEYARD

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|-----------------|---|
| Region: | Bourgogne |
| Sub-Region: | Mâconnais |
| Appellation: | Pouilly-Fuissé, AOP |
| Climat: | La Chaneau |
| Plot: | 0.276 ha |
| Soil/Exposure: | Calcareous clay rich in iron Eastern exposure |
| Vine Age: | Planted in 1980, 1995 |
| Certifications: | Organic - Ecocert 1992; Biodynamic - Biodyvin 1998 |

WINEMAKING

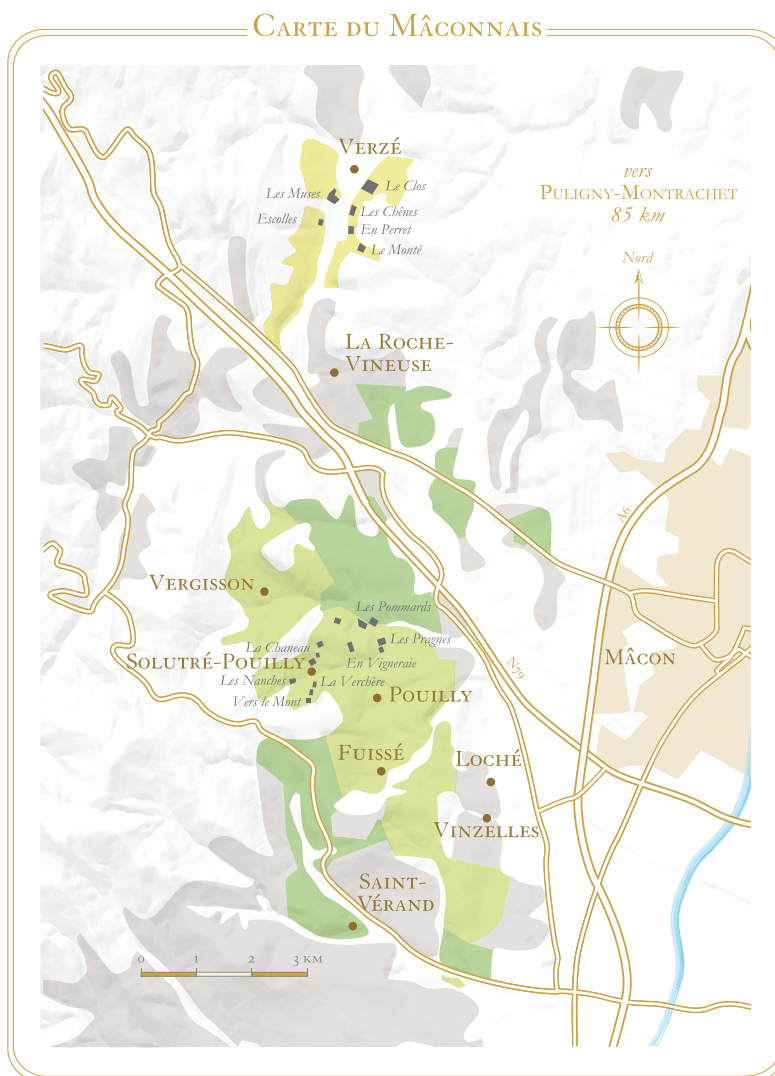
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|------------|---|
| Varietals: | 100% Chardonnay |
| Aging: | 12 months in oak barrels, then 6 months in stainless steel |

TECHNICAL DETAILS

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| Alcohol: | 12.5% |
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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