



# ESPRIT LEFLAIVE



## 2022 CLOS DE VOUGEOT

### 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. Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great-grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international corporate career, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.

### WINE

A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

### VINEYARDS

Sourced from the lieu-dit “Les Baudes Hautes” in the southern part of Clos de Vougeot, near the wall bordering Les Echézeaux, this site has deep red clay soils rich in iron oxide and small pebbles. The mid-slope elevation and soil produces a richer, denser style with pronounced black fruit character, earthy complexity, and subtle floral notes.

### VINTAGE NOTES

The 2022 vintage exceeded expectations for Burgundy winegrowers in both quantity and quality. Despite a hot summer, the vines adapted well, leading to optimism for the harvest. After warm weather and two heat waves in July and early August, conditions improved with light rains after August 14. We began harvesting on August 25, which allowed for a quicker harvest and longer pressings to enhance must quality.

### WINEMAKING

Manual harvesting with partial whole bunch vinification in wooden vats. Aged 15 months in oak barrels, then 3 months in stainless steel tanks.

### TASTING NOTES

A powerful yet finely structured wine, offering layered aromas of dark cherry, wild raspberry, violet, and spice, with earthy mineral notes and a long, elegant finish.

### VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Nuits
Appellation:	Clos de Vougeot, Grand Cru, AOP
Soil:	Clay-limestone
Age:	Planted in 1922
Vineyard Area:	0.29 ha
Certifications:	Organic, Ecocert 2018

### WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months of aging in oak barrels, then 3 months in stainless steel tanks

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.5%