



DOMAINES LEFLAIVE

2023 POUILLY-FUISSÉ “LA CHANEAU”



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

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

The 2023 vintage in the Mâconnais is both generous in quantity and balanced in quality, following the excellent 2022. Winter was mild, with little rain, and spring arrived without frost. May brought cool, rainy weather that replenished water reserves, aiding flowering. Early July saw brief heat and storms, but with no vine damage. August brought heat and wide temperature swings, ideal for ripening. A final heatwave in late August sped up maturity. Harvest began August 29, staggered to match ripeness across plots. For the first time, picking stopped at 2pm to avoid afternoon heat—a likely new norm.

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

“Though creamy in texture, this white is also lithe and well-delineated, courtesy of its lively acidity. Peach, apple and floral flavors abound, while flashes of butterscotch and pastry accents linger.” — *Bruce Sanderson*

VINEYARD

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

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

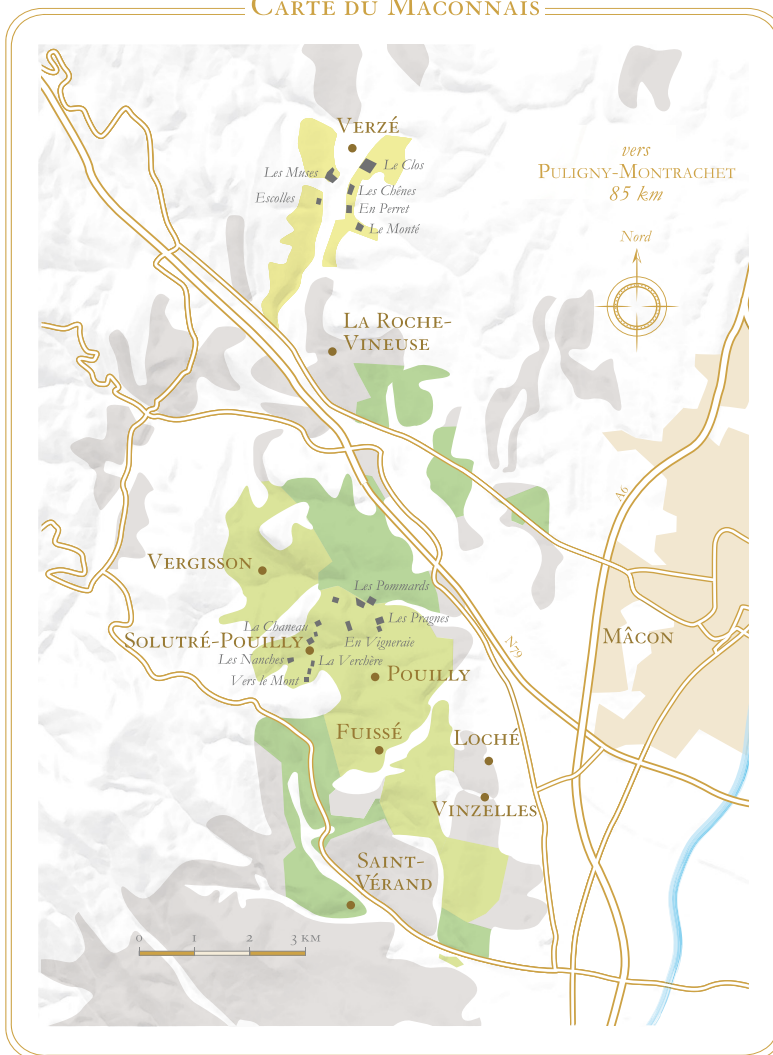
TECHNICAL DETAILS

Alcohol:	13%
----------	-----



DOMAINES LEFLAIVE

CARTE DU MÂCONNAIS



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 Verrière

SAINT-VÉRAN
0,41 HA

Les Pommards

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com