



DOMAINES LEFLAIVE

2023 MÂCON-VERZÉ “LE MONTÉ”

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

A bit more robust and generous, there is great raw material for some aging potential as well as the inviting nature of more immediate enjoyment. From a plot owned for nearly 20 years and just shy of 1 hectare, this single-vineyard site offers much to appreciate.

VINEYARDS

Clay-limestone terroir with a high proportion of flint, characteristic of this locality. Surface area: 0.94 ha located above the hamlet of Escolles, on the plateau overlooking the Verzé valley. The lieu-dit “le monté” consists of a gently sloping parcel facing south-west.

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

Harvesting is entirely manual, and pressing is carried out in Verzé in buildings purchased at the same time as the vines. After decanting, the musts are transported daily to Puligny-Montrachet for fermentation and aging. Vinification takes place in vats, and ageing lasts 15 to 16 months. Long, gentle pneumatic pressing, 24-hour decanting followed by settling. Fermentation: 87% in cement vats and 13% in new French oak barrels.

TASTING NOTES

“A taut, vibrant white, this offers notes of lemon, white flowers and green apple, with a hint of mint. Defined by its vivid acidity, this remains focused and persistent through the lemony finish.” — *Bruce Sanderson*



VINEYARD

Region: Bourgogne
Sub-Region: Mâconnais
Appellation: Mâcon-Verzé, AOP
Lieu-dit: Le Monté
Plot: 0.94 ha

Soil: Calcareous clay rich in flint
Age/Exposure: Planted in 1962, 1964, 1974, 1979, 1989
Southwest exposure
Altitude: 235m
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 10 months aging on lees in fermentation containers, then racked into stainless steel tanks and aged on fine lees for 6 months

TECHNICAL DETAILS

Alcohol: 13%

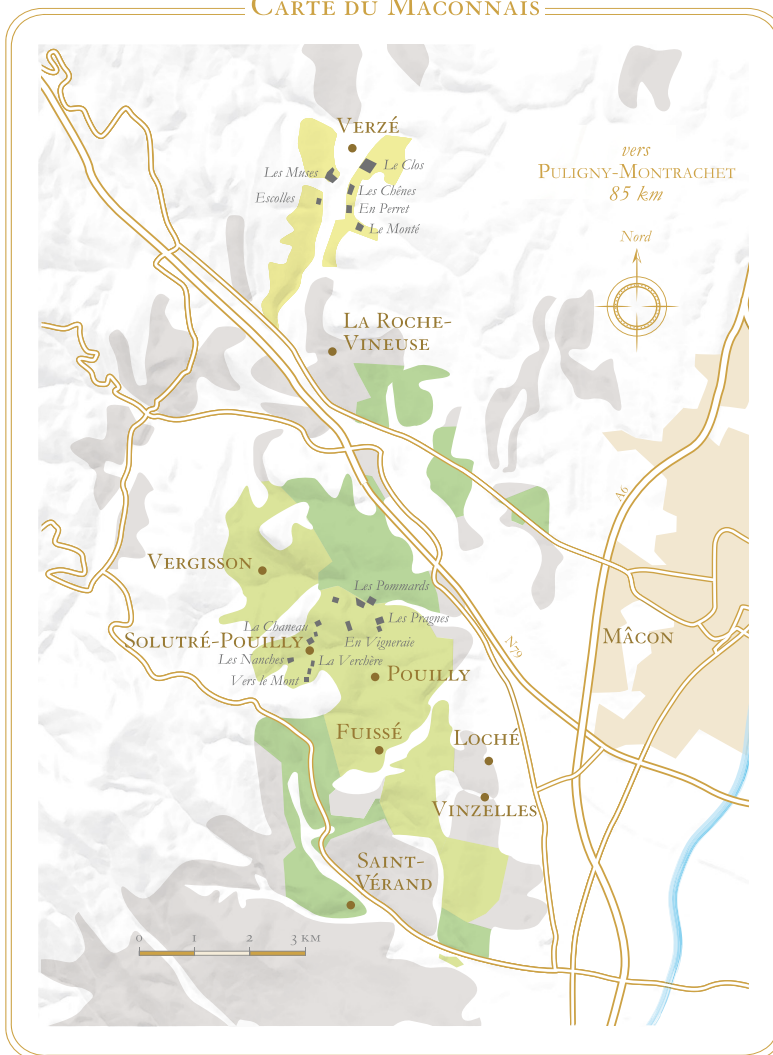
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DOMAINES LEFLAIVE

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 Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards

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