



ESPRIT LEFLAIVE

2020 POUILLY-FUISSÉ, PREMIER CRU, SUR LA ROCHE

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.

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VINTAGE NOTES

The 2020 vintage yielded exceptional quality grapes. Following a mild winter and early spring, flowering occurred in late May under ideal conditions. Despite June's cool weather and a two-month lockdown, vineyard work continued normally. The hot, dry summer was relieved by mid-August rains. Harvest began August 20 in Puligny, producing excellent grapes with abundant juice and fruit aromas.

WINEMAKING

Manual harvesting, pneumatic pressing with lightly crushed grapes. Aged 12 months in oak barrels (including 15% in new barrels) then 6 months in stainless steel vats.

TASTING NOTES

Powerful wine with beautiful minerality. The nose is floral and saline, and the palate presents a beautiful almond note with a pleasant length.



VINEYARD

Region:	Bourgogne
Sub-region:	Mâconnais
Appellation:	Pouilly-Fuissé, Premier Cru, AOC
Climat:	Sur la Roche
Soil:	Clay-Limestone
Age/Exposure:	Planted 1960 Southeast
Vineyard Area:	0.51 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Chardonnay
Harvest:	Manual
Aging:	12 months in oak barrels (15% new oak), then 6 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%