



DOMAINES LEFLAIVE

2024 MÂCON-VERZÉ “LES CHÊNES”



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 two distinct parcels (one of which was planted in 1935), this is a terroir that transmits beautiful balance, intensity, and elegance all in one. A climat worthy of its growing pedigree and absolutely delicious in the practiced custody of Domaines Leflaive.

VINEYARDS

Clay-limestone terroir with little depth before reaching the bedrock. Gentle to very steep slopes. Surface area: 3.43 ha located in the heart of the Verzé valley, “Les Chênes” comprises two south-west-facing parcels.

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

Harvesting is entirely manual, and pressing is carried out in Verzé. After decanting, the musts are transported daily to Puligny Montrachet for fermentation and aging.

Long, gentle pneumatic pressing, 24-hour decanting followed by settling. Vinification takes place in French oak barrels (20% of which are new).

TASTING NOTES

“Nicely framed with toasty oak and pastry accents, this rich white exhibits peach, apple tart and grapefruit flavors. An underlying mineral element emerges as this plays out on the finish.” — *Bruce Sanderson*

VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Mâcon-Verzé, AOP
Vineyard:	Les Chênes
Plot:	3.43 ha
Soil:	Shallow calcareous clay
Vine Age:	Planted between 1935 and 2003
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

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

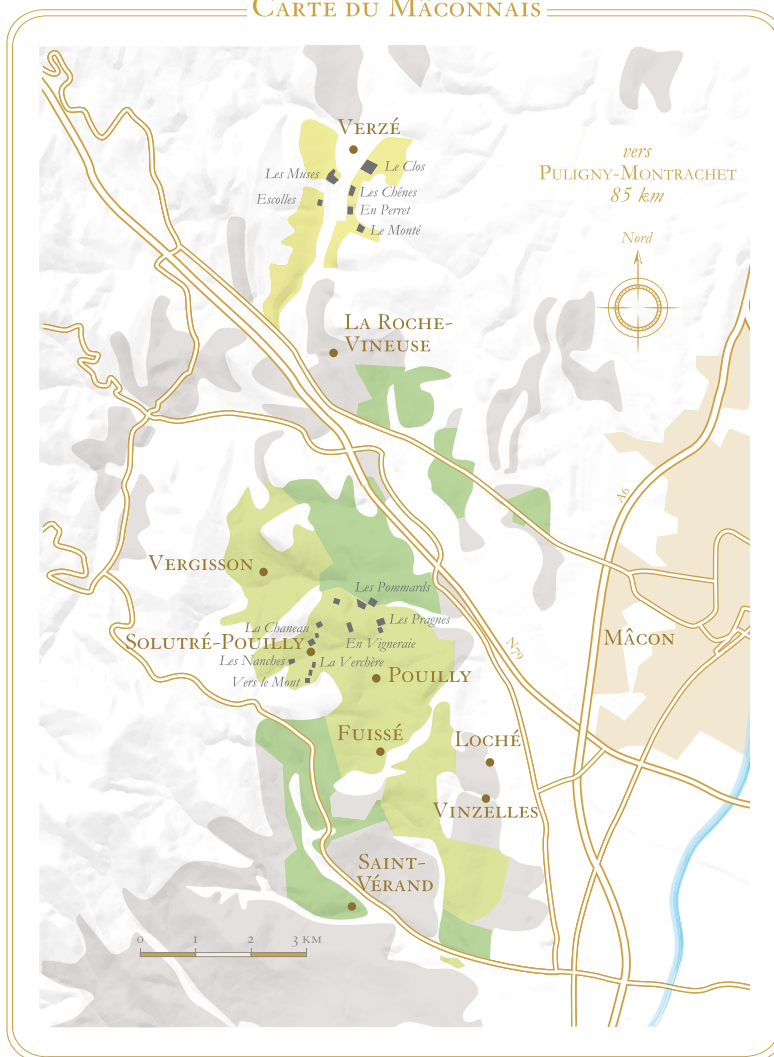
TECHNICAL DETAILS

Alcohol:	12.5%
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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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