



ESPRIT LEFLAIVE

2023 PULIGNY-MONTRACHET

WINERY

Started in 2018 by Domaine Leflaive as a venture beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy, including small selections of Pinot Noir in addition to Chardonnay. Esprit Leflaive grapes come from partnerships with select winegrowers who often work very old vines, are harvested by the Domaine's team, and vinified in the Domaine's cellar in Puligny Montrachet.

WINE

Coming from 7 different plots all throughout the AOC, the Village wines from Domaine Leflaive are a great representation of the wines of Puligny. The minerality, combined with the unique texture, make this wine stand out from the crowd, leading the way to the greatness of the Premiers and Grands Cru from the family.

VINEYARDS

Puligny-Montrachet - 7 parcels, 4ha 64a (11.47 acres)

"Les Brelances": 32 ouvrées (3.38 acres), planted in 1966 and 2003

"Les Grands Champs": 8 ouvrées (0.85 acre), planted in 1990

"Les Nosroyes": 8 ouvrées (0.85 acre), planted in 1967

"Les Reuchaux": 8 ouvrées (0.85 acre), planted in 1989

"La Rue aux Vaches": 8 works planted in 1963

"Les Tremblots": 40 works planted in 1955, 1970, 1972, 1979 and 1982

"Les Houlières": 4.5 works planted in 1980

Area: 4ha 64a

VINTAGE NOTES

The 2023 vintage was both generous in quantity and balanced in quality, following the exceptional 2022. A mild winter with little rain gave way to a cool, wet spring that replenished the water table and supported healthy vine growth. Warm days and cool nights in summer were ideal, despite occasional heatwaves and storms. Harvest began on August 29 with a reduced team, allowing extra ripening time for select parcels. As temperatures soared in early September, picking accelerated. Notably, 2023 marked the first year harvesting stopped at 2pm to avoid the afternoon heat, a practice likely to continue.

WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 18% new (maximum 1/2 Vosges, minimum 1/2 Allier). After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.

TASTING NOTES

This village-level wine is a true expression of the commune, showcasing the warmth of the vintage with ripe stone fruit and citrus. It also reveals depth with subtle saline notes, flint, and fresh white flowers. The texture is smooth and inviting.



VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Puligny Montrachet AOP
Soil:	Clay-Limestone
Age/Exposure:	Planted between 1963-2003 Southeast exposure
Altitude:	215m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 18% new, followed by 6 months in stainless steel

TECHNICAL DETAILS

Alcohol:	12.5%
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