



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717

## 2023 PULIGNY-MONTRACHET PREMIER CRU LES FOLATIÈRES

### 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.

### WINE

This is the largest 1er Cru of Puligny. Looking closely at a map of the 1er Cru, you'll notice patches of vineyards declassified to the village level. During soil work at the end of the 19th century, the nature of the soil was artificially changed with the addition of foreign soil types. The name has two potential origins: either the "folles terres" (crazy land) because of the numerous landslides that happened in the past after heavy rain, or the "feu follet" (Will-o'-the-wisp), an atmospheric phenomenon which creates a "ghost light" that appears above a humid area at night.

### VINEYARDS

**Les Folatières** –3 parcels in Puligny-Montrachet,  
1ha 26a (3.11 acres)

"la 6": 6.2 ouvrées (0.66 acre), in 1962

"la 4": 4.5 ouvrées (0.48 acre), planted in 1983

"la 18": 18.6 ouvrées (1.97 acre), planted in 1969 and 1999

### VINTAGE NOTES

The 2023 vintage was generous in quantity and balanced in quality, following the excellent 2022. A mild, dry winter was followed by a cool, wet spring that helped recharge water reserves. Conditions through mid-June were ideal for flowering. July brought a short heatwave and storms, with no vine damage. August saw wide temperature swings and a final heat spike mid-month, pushing ripeness quickly. Harvest began August 29 with a reduced team to stagger picking based on plot maturity. From September 2, picking accelerated. For the first time, harvests ended at 2 pm to avoid the heat, likely a new norm.

### WINEMAKING

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 20% new (maximum 1/3 Vosges, minimum 2/3 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.



### VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Puligny Montrachet, Premier Cru, AOP
Climat:	Les Folatières
Soil:	Calcareous clay
Age/Exposure:	Planted in 1962, 1969, 1983, 1999 Southeast exposure
Altitude:	275m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 20% new, followed by 6 months in stainless steel

### TECHNICAL DETAILS

Alcohol:	13.5%
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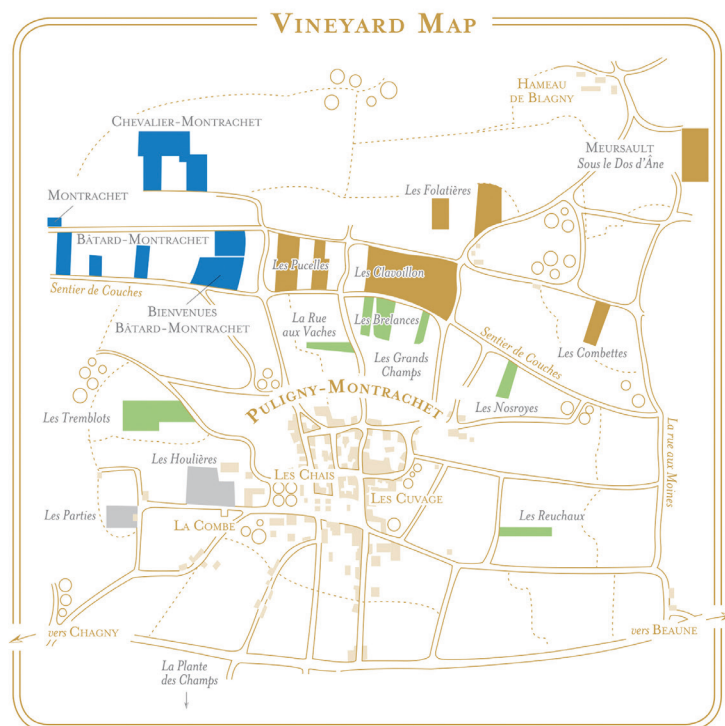
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### GRANDS CRUS 4,8 HA

Montrachet  
Chevalier-Montrachet  
Bâtard-Montrachet  
Bienvenues Bâtard-Montrachet

### PREMIERS CRUS 10,8 HA

Puligny-Montrachet *Les Pucelles*  
Puligny-Montrachet *Les Combettes*  
Puligny-Montrachet *Les Folières*  
Puligny-Montrachet *Le Clavoillon*  
Meursault *Sous le Dos d'Âne*

### PULIGNY-MONTRACHET

VILLAGE 4,1 HA

*Les Tremblots*  
*La Rue aux Vaches*  
*Les Brelances*  
*Les Grands Champs*  
*Les Nosroyes*  
*Les Rechaux*

### BOURGOGNE BLANC 4,3 HA

*Les Parties*  
*Les Houlières*  
*La Plante des Champs*

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