



DOMAINES LEFLAIVE

2023 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

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

After 10 months' ageing on lees in fermentation containers, the wine is racked into stainless steel tanks and aged on fine lees for 6 months.

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 in 1935, 1973, 2022
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in oak (20% new then 6 months in stainless steel vat before bottling)

TECHNICAL DETAILS

Alcohol: 13%



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