



ESPRIT LEFLAIVE

2024 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

Working with nature means accepting its challenges, and 2024 proved demanding. Rainfall from January to October was one and a half times the usual, and more than double the precipitation of the previous two years combined. A mild winter gave way to a cool, damp spring with minor hail and difficult flowering, leading to reduced fruit set and pressure from downy mildew. Summer remained mild, and slow ripening continued through a cool, stormy September. Harvest began in September, with yields about half of 2023, but the remaining grapes selected for Esprit Leflaive show excellent health and promise freshness, precision, and balance.

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%