



ESPRIT LEFLAIVE



2022 CORTON GRAND CRU, LES GRANDES LOLIÈRES

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

A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

VINEYARDS

While the Corton-Charlemagne is presently the only white Grand Cru in the Esprit range, similarly from the hill of Corton, this sole red Grand Cru on offer comes from the lieu dit of "Les Grandes Lolières" which is on the Ladoix side, with lovely mid-slope exposition similar to "Les Bressandes." While there is definite structure to the wine, again there is no heavy-handedness and a grace perhaps only possible in being a pinot noir expressed through the

savoir-faire of a chardonnay domaine. Immense potential here.

VINTAGE NOTES

The 2022 vintage exceeded expectations for Burgundy winegrowers in both quantity and quality. Despite a hot summer, the vines adapted well, leading to optimism for the harvest. After warm weather and two heat waves in July and early August, conditions improved with light rains after August 14. We began harvesting on August 25, which allowed for a quicker harvest and longer pressings to enhance must quality.

WINEMAKING

Manual harvesting with partial whole bunch vinification, and long maceration in wooden vats with some manual punching down. Aged 15 months in oak barrels (including 30% in new barrels) then 3 months in stainless steel vats.

TASTING NOTES

A superb density and crisp tannins make this a smooth and silky wine. The whole harvest brings aromatic complexity with superb notes of rose.

VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Corton, Grand Cru, AOC
Climat:	Les Grandes Lolières
Soil:	Gently sloping, brown clay-limestone mixed with oolitic stones
Age/Exposure:	Planted 1953; Southeast
Vineyard Area:	0.35 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months in oak barrels (30% new oak) then 3 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%