



DOMAINES LEFLAIVE



2024 MÂCON-SOLUTRÉ-POUILLY

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

Produced on the terroir of Solutré-Pouilly, the emblematic village of the southern Mâconnais, the Mâcon-Solutré-Pouilly AOC is, along with Pouilly-Fuissé and Saint-Véran, one of three appellations found on this formerly renowned winegrowing territory.

VINEYARDS

Total Surface Area: 0.22ha. The vines grow on highly fossil rich, Jurassic-era clay and limestone soils, which impart the signature tension and minerality that distinguish this area from the broader Mâcon.

VINTAGE NOTES

Working with nature involves accepting its challenges, and 2024 was demanding. From January to October, rainfall was one and a half times the usual, significantly higher than the previous two years combined. A mild winter led to a cool, damp spring with minor hail that reduced fruit set and increased downy mildew pressure. Summer was mild, and slow ripening continued into a cool, stormy September. Harvest began in September, yielding about half of 2023's amount, but the remaining grapes are healthy and promise freshness, precision, and balance.

WINEMAKING

Long, gentle pneumatic pressing, 24-hour decanting followed by settling. Vinification takes place in vats.

TASTING NOTES

"This white is rich, mouthfilling and easygoing thanks to its seamless profile and balance. Peach, white flower and mineral flavors, plus a hint of grapefruit peel, fill the space in between."

- Bruce Sanderson

VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Mâcon-Solutré-Pouilly, AOP
Plot:	0.22ha
Vine Age:	Planted 1999
Soil:	Calcareous clay
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

Varietals:	100% Chardonnay
Aging:	16 months in stainless steel followed by fining and very light filtering if necessary

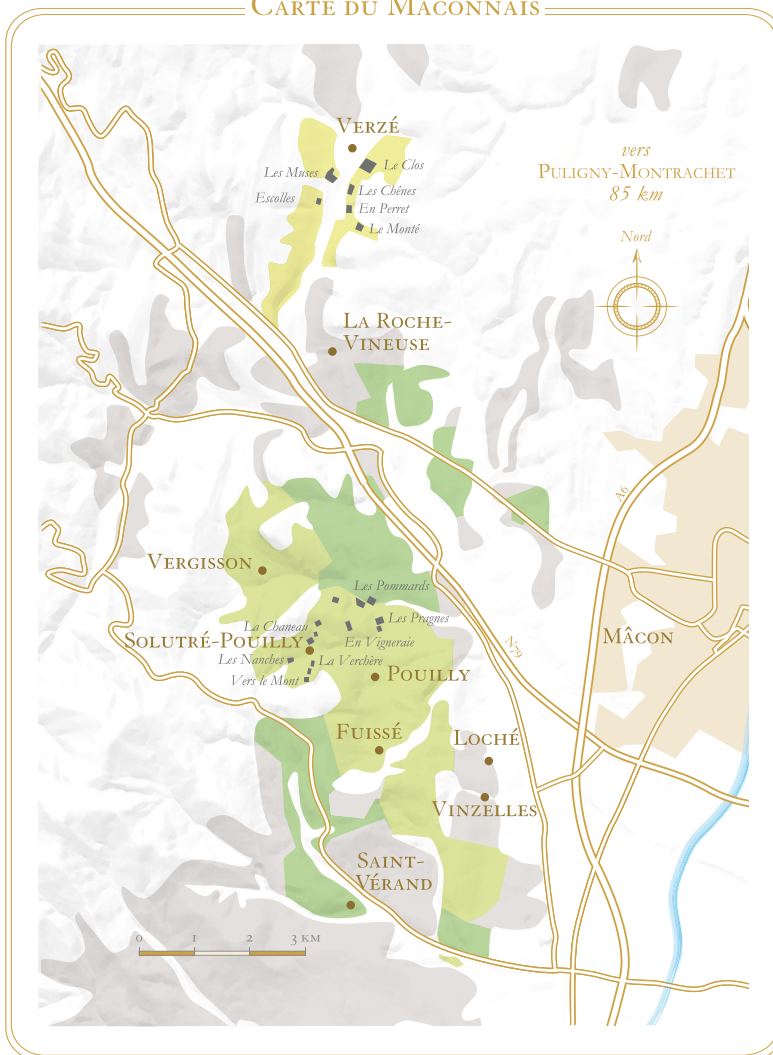
TECHNICAL DETAILS

Alcohol:	12.5%
----------	-------



DOMAINES LEFLAIVE

CARTE DU MÂCONNAIS



MÂCON-VERZÉ
16,72 HA

Le Clos
Les Muses
Les Chênes
Le Monté
Escolles
En Perret

POUILLY-FUISSÉ
2,63 HA

Les Nanches
Les Pragnes
Vers le Mont
En Vigneraie
La Chaneau

MÂCON-SOLUTRÉ
0,22 HA

La Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com