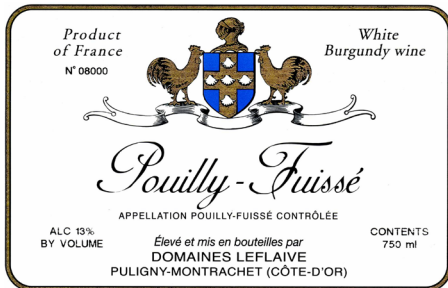




## DOMAINES LEFLAIVE 2013 POUILLY-FUISSÉ



### VINEYARD ORIGIN:

Appellation: Pouilly-Fuissé  
Soil: Fossilized marls and marly limestone  
Total surface area: 3.30 hectares (8.15 acres)  
Varietal: 100% Chardonnay

### VITICULTURE:

100% biodynamic viticulture  
Hand-harvested with grape sorting  
Harvest dates: September 27-October 1

### VINIFICATION:

Fermentation in stainless-steel tanks with indigenous yeast  
100% malolactic fermentation  
Matured for 12 months in oak casks, 20% new  
Racked before the next harvest, then 6 to 7 months in small, stainless-steel tanks before homeopathic fining and very light filtering at bottling.



Chardonnay vines at the base of the Rock of Solutré in Pouilly-Fuissé



Rock of Solutré above the village of Solutré-Pouilly

Domaines Leflaive cultivates 3.3 hectares in the commune of Solutré-Pouilly, of which 2.7 hectares are in the appellation Pouilly-Fuissé and the rest are in the lieux-dits of Pragne, Le Mont, Pommard, Duyre, Crays, Nanche and Charmont. Pouilly-Fuissé, the flagship region of the Mâconnais, is cordoned to the west by a flotilla of prow-shaped rocks, of which the Rock of Solutré is the most famous. (At the base of this cliff is a Stone Age archaeological site containing the skeletons of over 100,000 horses — which gives the name to the archaeological era of the Solutrian.) The bowl at the foot of the Rock of Solutré is the heartland of the Pouilly-Fuissé appellation, with some of the best soil-forming strata on which Chardonnay grows in all of Burgundy. Composed of fossiliferous marl and marly limestone, the area was under the shallow Jurassic sea millions of years ago.

Domaines Leflaive has cultivated these vineyards since the beginning of 2012, immediately converting them to organic and biodynamic viticulture. The first harvest in 2012 was classified as Bourgogne, pending a full year of biodynamic cultivation. 2013 is the domaines' first vintage bottled under the Pouilly-Fuissé appellation. Harvest is by hand into grape boxes, and the fruit is pressed in Verzé, then transported to Puligny for fermentation and aging at Domaine Leflaive. Total cases imported: 640 6/750ml.

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