



DOMAINE LEFLAIVE

Puligny-Montrachet

Since 1717



2009 Vintage Offering

History of Domaine Leflaive

Since 1717
in Puligny:
a family domaine.

Since 1997
100% biodynamic:
White Burgundy
at its purest,
most opulent
expression.



Domaine Leflaive's immaculate courtyard,
Place des Marronniers, Puligny-Montrachet



In January, tying of the vines in Les Pucelles,
Puligny-Montrachet 1er Cru

Pure Burgundian Origins

The Leflaive family established residence in Puligny in 1717, when Claude Leflaive married a girl from the village and became one of the first vigneron on record in Puligny. His house was the family headquarters on today's Place du Monument for ten generations. The 2009 vintage marks 292 years in Puligny for Domaine Leflaive.

Joseph Leflaive and the founding of the Domaine

Joseph Leflaive inherited the family property and 2 hectares (4.94 acres) of vines in 1905. At that time the small amount of wine produced was sold to negociants. Joseph was a brilliant student, graduating from l'École Polytechnique at the age of 20. As a maritime engineer he took part in the design and construction of the first French submarine. Despite his maritime career, Joseph retained strong ties to his family domaine and over the years gradually built up its vineyard holdings.

In the aftermath of the phylloxera and oïdium epidemics of the late 19th century, numerous vineyard owners were selling their land. This was a golden opportunity for Joseph, who acquired parcels in exceptional *climats*: Le Chevalier, Le Bâtard, Les Bienvenues, Les Pucelles and Le Clavoillon. By 1926, he had increased his domaine's holdings to 20 hectares (49.4 acres). He then returned to Puligny to oversee the estate. Working with his respected friend and steward, François Viot, Joseph systematically replanted his vineyards with Chardonnay vines grafted onto selected phylloxera-resistant rootstocks which were better adapted to each parcel.

The Next Generation

Upon Joseph's death in 1953, his four children chose to maintain the domaine's unity. Vincent Leflaive and his brother Joseph-Régis (Jo) ran the family domaine together. Vincent was described by Clive Coates in his 1997 book, "Côte d'Or," as "doyen of Puligny and a man of great charm, wit, hospitality and winemaking genius." It was Vincent who acquired a tiny parcel of Le Montrachet in 1991, large enough to fill only a single 500-liter (132-gallon) cask. The domaine now has parcels in four of the five Montrachet grand crus and four of the best premier crus, including a large portion of Clavoillon, for a total of 23 hectares (56.8 acres).

Continuity and Change

In 1990, Vincent's daughter, Anne-Claude Leflaive, and Jo's son, Olivier, became co-directors of the domaine. Olivier has since concentrated on his négociant business, and after her father's death in 1993, Anne-Claude has assumed sole responsibility for the domaine. The ascendancy of a new generation at Domaine Leflaive brought a spirit of re-evaluation and experimentation, particularly regarding vineyard management. One of the first experiments was to analyze the microbiological health of the soil.



Clavoillon in foreground, "Les Brelances"
(Puligny-Montrachet) in distance

Viticulture and Vinification

Anne-Claude's Leadership

Anne-Claude took a passionate interest in the long-term health of the vineyards, and to that end, began experimental biodynamic treatment of one hectare (2.47 acres) of vineyards in 1990. By 1997, Domaine Leflaive was being farmed entirely according to biodynamic principles.

Anne-Claude's passion and her dedication are evident in every aspect of the domaine, from her respect for the soil to her commitment to quality throughout the winemaking process. She has thoroughly maintained her family's pioneering spirit, demonstrating foresight and leadership in her full adoption of biodynamic viticulture. Her progressive nature has firmly cemented Domaine Leflaive as a benchmark for white Burgundy producers.



Anne-Claude Leflaive,
Director of Domaine Leflaive



The incontestably clean barrel cellars
at Domaine Leflaive

Biodynamic Viticulture

Domaine Leflaive has been farmed entirely in accordance with biodynamic principles since 1997. A labor-intensive and demanding process, biodynamic viticulture entails the application of special herbal preparations and compost formulas. Yarrow, chamomile, nettles, dandelion, valerian, compost and silica are energy catalysts that invigorate the vines. Application on precise days and at precise times, as determined by lunar and planetary cycles, promotes a balance between terroir and the atmospheric environment.

Since adopting biodynamic practices, beneficial microorganisms in the soil have increased dramatically. The vigor of the vines is evident in the brilliance of their foliage and their resistance to disease. The fruit achieves higher sugar levels and greater intensity of flavor, while retaining acidity. Concomitantly, the quality of the wines improves, gaining balance, structure and depth.

In addition, to ensure healthy, evenly ripened grape clusters on their vines, great effort is put into reducing yields at Domaine Leflaive. By judicious pruning, Anne-Claude has reduced the number of buds to five per branch.

Harvest

Preparation for the harvest begins several weeks in advance, when 200 to 300 individual grapes are harvested from different parcels and pressed in small hand-presses. Cellarmaster Eric Remy then analyzes the juice for sugar-to-acid ratios, and harvest dates are determined. Each vineyard is hand-harvested and hand-sorted, so that only healthy, clean, perfectly ripe grapes are accepted.

Vinification

Following long, gentle pneumatic pressing and *débourbage* (settling of the juice) over 24 hours, the must is racked and run into cask. Natural fermentation takes place using indigenous yeasts and stirring of the lees in 228-liter (132-gallon) oak casks. The oak for the barrels is sourced from the forests of Allier and Vosges; Anne-Claude works primarily with Damy Cooperage.

After malolactic fermentation, the wines are aged in new oak barrels for approximately 12 months. They are then transferred to stainless-steel tanks in the cellars where they remain through the next winter, awaiting bottling in early spring. Homeopathic fining and very light filtering may be employed, as necessary. At every step, vigilant attention to cleanliness is demanded to preserve the purity of Chardonnay aromas and flavors.

Domaine Leflaive wines are long-lived and best enjoyed after aging in bottle for five to ten years.



Domaine Leflaive has one parcel of 37- and
42-year-old vines in Les Combettes

The Vineyards of Domaine Leflaive



Montrachet:
1 parcel in Chassagne-Montrachet,
planted in 1960
Soil: Calcareous clay
Total surface area: 8a 21ca (0.2 acre)



Chevalier-Montrachet: 3 parcels
Chevalier du bas sud:
6.5 ouvrées (0.69 acre),
planted in 1957 and 1958;
Chevalier du bas nord:
21 ouvrées (2.22 acres), planted
in 1955, 1964 and 1980;
Chevalier du haut: 19 ouvrées
(2.01 acres), planted in 1974
Soil: Calcareous clay
Total surface area: 1ha 99a (4.92 acres)



Bâtard-Montrachet: 4 parcels
Bâtard 7: 7 ouvrées (0.74 acre), planted
in 1974 (commune of Chassagne);
Bâtard 8: 8 ouvrées (0.85 acre), planted
in 1979 (commune of Puligny);
Bâtard 9: 9 ouvrées (0.95 acre), planted
in 1989 (commune of Chassagne);
Bâtard 21: 21 ouvrées (2.22 acres),
planted one-half in 1962, one-half in
1964 (commune of Puligny)
Soil: Calcareous clay
Total surface area: 1ha 91a (4.72 acres)



Bienvenues Bâtard-Montrachet:
1 parcel in Bienvenues
Bâtard-Montrachet,
planted in 1958 and 1959
Soil: Calcareous clay
Total surface area: 1ha 15a (2.84 acres)



Les Pucelles
3 parcels in Puligny-Montrachet:
"le clos du meix": 26 ouvrées (2.77 acres),
planted in 1981 and 1985;
"la grande": 36.5 ouvrées (3.88 acres),
planted in 1954, 1957, 1958, 1961, 1963;
"la petite": 8.5 ouvrées (0.91 acre),
planted in 1969
Soil: Calcareous clay
Total surface area: 3ha 06a (7.56 acres)



Les Combettes
1 parcel in Puligny-Montrachet,
planted in 1963 and 1972
Soil: Calcareous clay
Total surface area: 73a (1.8 acres)



Les Folatières
3 parcels in Puligny-Montrachet:
"la 4": 4.5 ouvrées (0.48 acre),
planted in 1983;
"la 6": 6.2 ouvrées (0.66 acre),
planted in 1962;
"la 18": 18.6 ouvrées (1.97 acres),
planted in 1969 and 1999
Soil: Calcareous clay
Total surface area: 1ha 26a (3.11 acres)



Sous le Dos d'Âne
"Below the ridgeline sloping on each side"
1 parcel in Meursault,
planted in 1995 and 2004
Soil: Calcareous clay
Total surface area: 1ha 62a (4 acres)



Clavoillon
1 parcel in Puligny-Montrachet,
planted in 1959, 1960, 1962, 1972,
1973, 1981, 1983 and 1988
Soil: Calcareous clay
Total surface area: 4ha 79a (11.84 acres)



Puligny-Montrachet: 7 parcels
"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 ouvrées (0.85 acre),
planted in 1963;
"Les Tremblots": 40 ouvrées (4.23 acres),
planted in 1955, 1970, 1972, 1979 and 1982;
"Les Houlières": 4.5 ouvrées (0.48 acre),
planted in 1980
Soil: Calcareous clay
Total surface area: 4ha 64a (11.47 acres)



Regional Appellation: 2 parcels
"Les Houlières": 40 ouvrées (4.23
acres), planted in 1979 and 1982;
"Les Parties": 35 ouvrées (3.78 acres),
planted in 1998, 1999 and 2003
Soil: Calcareous clay
Total surface area: 3ha 24a (8.01 acres)



Mâcon-Villages Appellation:
5 parcels purchased by Domaine Leflaive
in 2003 in the Mâcon-Verzé sub-appellation:
"Escolles": 0.90 hectares (2.23 acres);
"Le Monté": 0.90 hectares (2.23 acres);
"En Perret": 1.80 hectares (4.45 acres);
"Les Muses": 2.80 hectares (6.92 acres);
"Les Chênes": 3.00 hectares (7.41 acres)
The vines are now more than 20 years old
and are cultivated 100% biodynamically.
Soil: Calcareous clay
Total surface area: 9.4 hectares (23.23 acres)

