



September in Puligny-Montrachet, Clavoillon 1er Cru Vineyard in foreground

Domaine Leflaive, Puligny-Montrachet 2009 Vintage Report

Mild, regular spring weather followed several heavy winter frosts, bringing on budburst at the beginning of April. The month of May was fine and sunny, though not particularly warm. As a result the vegetation grew steadily, and the vegetative cycle continued its advance. The first flowers were noted on May 22 and the last on June 6, with full flowering on May 27 and 28.

June and July were marked by heavy rain showers over short periods of time. August was magnificent with timely rainfall interrupting long sunny spells and with very hot weather from August 13 to August 20 – the finest month of August since 2005. These conditions were very favorable for the ripening of the grapes.

We started the harvest on Saturday, September 5, finishing on September 11 at the end of the morning – with warm sunny weather throughout the entire week. The grapes for the Cuvée des Climats du Coeur were harvested on September 10.

The musts – rich, powerful and full of sunshine – were run into barrels quickly and were soon bubbling in the cellar. Once fermentations started, they continued unabated and finished by the end of autumn. Malolactic fermentation had just begun when winter arrived, and before winter was over, it was completely finished, earlier than in 2008.

Maturing was classic, and following 12 months in cask, the first racking off took place. Bottling should take place at the end of winter and beginning of the spring 2011. The wines are rich, with an abundance of fruit and mineral character.

The 2009 vintage can be appreciated at the earliest as follows:

Bourgogne Blanc beginning in 2012

Puligny-Montrachet beginning in 2013

Premiers Crus beginning in 2014

Grand Crus beginning in 2015

Montrachet beginning in 2017





Mâcon-Verzé Vineyards of Domaines Leflaive

Domaines Leflaive, Mâcon-Verzé 2009 Vintage Report

This is the sixth year in biodynamic viticulture for our vineyard in Mâcon-Verzé.

Following a classic winter, spring was sunny and warm. The vines grew rapidly, with the first flowers noted on May 26.

Despite poor weather from June 5 - 16, conditions improved and July was very fine, with one heavy rain spell at mid-month. August had excellent, warm weather with rapid grape ripening.

In September, the grapes were healthy and of good quality. Harvesting began on September 12 under perfect weather conditions.

Alcoholic fermentation was completed quickly for the Mâcon-Verzé must, with malolactic fermentation starting at the end of the winter and finishing during the spring 2010.

The 2009 vintage is rich, powerful and well-balanced, with a plenty of liveliness and mineral notes. The whole is enveloped by fine, subtle floral and citrus aromas.

This wine may be enjoyed upon release in 2011.