

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:
16 ouvrées (1.69 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 80a (4.45 acres)



Bâtard-Montrachet: 4 parcels
Bâtard 7: 7 ouvrées (0.74 acre), planted
in 1974 (commune of Chassagne);
Bâtard 8: 8 ouvrées (0.84 acre), planted
in 1979 (commune of Puligny);
Bâtard 9: 9 ouvrées (0.95 acre), planted
in 1989 (commune of Chassagne);
Bâtard 17: 17 ouvrées (1.79 acres),
planted one-half in 1962, one-half in
1964 (commune of Puligny)
Soil: Calcareous clay
Total surface area: 1ha 73a (4.27 acres)



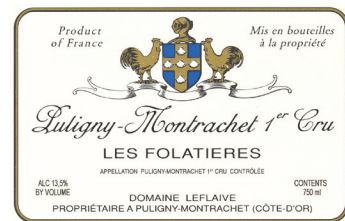
Bienvenues Bâtard-Montrachet:
1 parcel in Bienvenues
Bâtard-Montrachet,
planted in 1958 and 1959
Soil: Calcareous clay
Total surface area: 1ha 15a (2.84 acres)



Les Pucelles
3 parcels in Puligny-Montrachet:
"le clos du meix": 26 ouvrées (2.77 acres),
planted in 1981 and 1985;
"la grande": 29.5 ouvrées (3.12 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: 2ha 75a (6.79 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
2 parcels in Puligny-Montrachet:
"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 06a (2.62 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 26a (3.11 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)



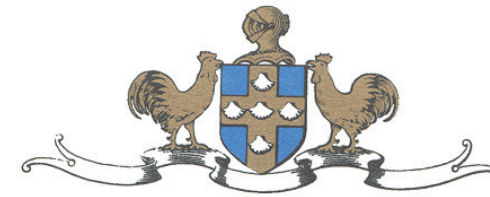
Puligny-Montrachet: 7 parcels
"Les Brelances": 32 ouvrées (3.38 acres),
planted in 1966 and 2003;
"Les Grands Champs": 8 ouvrées (0.85 acre),
planted in 1990;
"Les Nosroyes": 8 ouvrées (0.85 acre),
planted in 1967;
"Les Reuchaux": 8 ouvrées (0.85 acre),
planted in 1989;
"La Rue aux Vaches": 8 ouvrées (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)



DOMAINE LEFLAIVE

Puligny-Montrachet

Since 1717

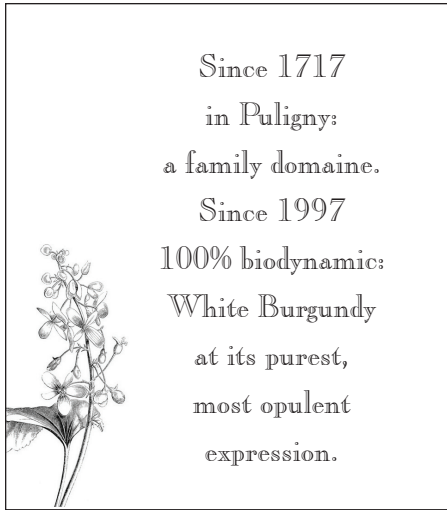


2010 Vintage Offering

IMPORTED BY
WILSON DANIELS
SINCE 1978



History of Domaine Leflaive



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 vigneronns on record in Puligny. His house, on today's Place du Monument, was the family headquarters for ten generations, all linked to the vine and winemaking. The 2010 vintage marks 293 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 oidium 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 Virot, 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 22 hectares (54.36 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 priorities was to analyze the microbiological health of the soil.



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

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 dedication is evident in every aspect of the domaine, from her respect for the soil to her commitment to quality throughout the winemaking process. She has 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

Viticulture and Vinification

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 very long-lived and can be enjoyed after proper aging in bottle for many years. The optimum drinking for the 2010 vintage, suggested by the domaine, is as follows: Bourgogne Blanc from 2013 onward Puligny-Montrachet from 2014 onward Premier Crus from 2015 onward Grand Crus from 2017 onward Montrachet from 2021 onward



Domaine Leflaive's parcel of Meursault 1er Cru produces a notably fruit-driven wine, silky yet vibrant with acidity, classically dry on the finish.