

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)



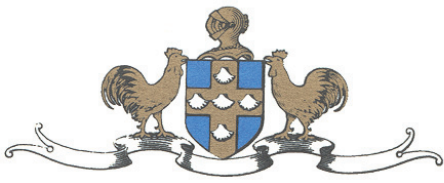
Puligny-Montrachet: 7 parcels
"Les Brelances": 32 ouvrées (3.38 acres),
planted in 1966 and 2003;
"Les Grands Champs": 8 ouvrées (0.85 acre),
planted in 1990;
"Les Nosroyes": 8 ouvrées (0.85 acre),
planted in 1967;
"Les Reuchaux": 8 ouvrées (0.85 acre),
planted in 1989;
"La Rue aux Vaches": 8 ouvrées (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": 1.70 hectares (4.20 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: 9ha 30a (22.98 acres)



DOMAINE LEFLAIVE

Puligny-Montrachet
Since 1717

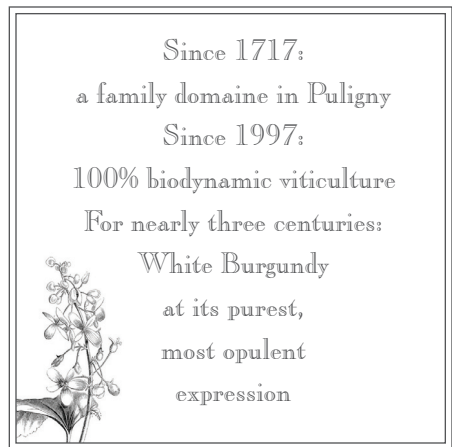


2012 Vintage Offering

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History of Domaine Leflaive



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



Domaine Leflaive’s immaculate barrel cellars



Clavoillon 1er Cru vineyard in foreground, “Les Brelances” Puligny-Montrachet in distance

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 10 generations, all linked to the vine and winemaking. The 2012 vintage marks 295 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 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 assumed responsibility for the family’s 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.



Eric Remy, cellar master and vineyard manager

Biodynamic 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 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 approach has firmly cemented Domaine Leflaive as a benchmark for white Burgundy producers.



Anne-Claude Leflaive, director of Domaine Leflaive



2012 is the ninth year that Domaines Leflaive’s Macon-Verzé vineyard has been 100% biodynamic.

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 synergy between life in the soil 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, in order to ensure healthy, evenly ripened grape clusters on the 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 harvested and sorted by hand. Yields in 2012 were reduced to one-half the normal harvest.

Vinification

Following long, gentle pneumatic pressing and 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 will benefit from aging. Optimum drinking for the 2012 vintage, as recommended by the domaine, is as follows: Bourgogne Blanc, from the end of 2014 forward Puligny-Montrachet, the end of 2016 forward Premiers Crus, the end of 2016 forward Grands Crus, the end of 2017 forward Montrachet, the end of 2020 forward



Domaine Leflaive 2012 is a grand vintage that inclement weather conditions decimated by half.