

DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2021 VINTAGE OFFERING





Brice de la Morandière, Managing Director



Pierre Vincent, Winemaker

2021 VINTAGE REPORT:

Marked by frost and humidity, this year proved to be particularly difficult for the vines. It is nature that decides everything...

Exceptions are needed to confirm the rule: with late harvests, the 2021 vintage breaks the precocity that the vineyards have experienced in recent years. April’s powerful frost came as a painful reminder of the forces of nature.

After a rather cold first part of winter, March turned out to be spring-like, even hot in the last week of the month. The buds appeared, the vegetation developed, and after these premature advancements, the vines then experienced three days of snow and even worse, three nights of severe frost, from April 6th to 8th. The effects are extreme, with losses of around 30% in some places all the way up to 80% of the harvest in Chevalier-Montrachet, for example.

April and May were then cool and rainy, which slowed down vegetative development and the month of June offered an alternation of stormy periods and heat. These erratic conditions culminated in a small heat wave from June 15th to 19th, followed by frequent thunderstorms the following week, including an episode of hail on the 21st in Solutré.

In summer, we experienced a gloomy and often rainy period in July. The pressure from mildew and powdery mildew was a constant this year, requiring expert intervention from our vineyard teams. It wasn’t until the second part of August that we found the sun again, observing a significant rise in temperatures toward the end of the month. This weather pattern, which lasted through the beginning of September, allowed for the maturity of the grapes to catch up.

The return of the rain in mid-September (up to 65 mm in a single week) signaled the time for the harvest, which began on September 22nd. In comparison, we started on August 20th in 2020 ... It lasted eight days as usual, for a half harvest. In this complicated year, between frost and humidity, the maturity remained remarkable with degrees (12.5% potential alcohol) offering promise for a most satisfying vintage.

2021 Chevalier-Montrachet Grand Cru
6/750 ML



***Chevalier-Montrachet:** This Grand Cru is located just above the Montrachet Grand Cru on the Puligny side. Atop the climat, the slope becomes steeper and the soil more shallow. Further east, closer to the Montrachet, the soil deepens and turns dark red due to the increased presence of iron. The temperatures are slightly cooler than Montrachet because of the higher altitude, and the soils are rich with gravel. Thus, the wines usually show an intense minerality, the sign of the great Chevalier-Montrachet.*

VINEYARDS: Chevalier-Montrachet – 3 parcels, 1ha 99a (4.92 acres)

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

ALTITUDE: 237m

VINIFICATION: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maximum 1/3 Vosges, minimum 2/3 Allier)

AGING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.

2021 Bâtard-Montrachet Grand Cru
6/750 ML



***Bâtard-Montrachet:** This Grand Cru is split between Chassagne (over 5ha) and Puligny (over 3ha) and is located just below the Montrachet. While the terroir is seen as being the same, the difference is in the soil. The Bataard’s tend to be heavier and deeper, especially at the bottom of the plot where the water table will be closer to the surface. The wines show this by being richer and more intense than the surrounding Grands Crus.*

VINEYARDS: Bâtard-Montrachet – 4 parcels, 1ha 91a (4.72 acres)

Bâtard 7: 7 ouvrées (0.74 acre), planted in 1974 (commune of Chassagne)

Bâtard 8: 8 ouvrées (0.84 acre), planted in 1979

Bâtard 9: 9 ouvrées (0.95 acre), planted in 1989 (commune of Chassagne)

Bâtard 21: 21 ouvrées (2.22 acres) planted half in 1962, half in 1964 (commune of Puligny)

SOIL: Calcareous clay

ALTITUDE: 235m

VINIFICATION: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maximum 1/2 Vosges, minimum 1/2 Allier).

AGING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.

2021 Bienvenues Bâtard-Montrachet Grand Cru
6/750 ML



Bienvenues-Bâtard-Montrachet: Entirely located in the town of Puligny, this Grand Cru was first mentioned back in 1397 when the abbey of Maizière purchased some of it. Old records mentioned that this plot might have been planted with gamay and pinot noir a few hundred years ago. When Dr. Lavalley published his classification of Bourgogne back in 1855, the climat was already planted to Chardonnay.

- VINEYARDS:** Bienvenues Bâtard-Montrachet – 1 parcel in Bienvenues Bâtard-Montrachet.
1 single plot in which the row runs from top to bottom (west to east), 1ha 15a (2.84 acres) of the appellation.
Planted in 1958 and 1959
- SOIL:** Calcareous clay **ALTITUDE:** 230m
- VINIFICATION:** Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 25% new (maximum 1/2 Vosges, minimum 1/2 Allier).
- AGING:** After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Fining and very light filtering if necessary.

2021 Puligny-Montrachet Premier Cru Les Combettes
6/750 ML



Les Combettes: Located at the same altitude of the Bâtard, on the north side of the Puligny appellation, and facing the famous Premier Cru Charmes in Meursault. This is the smallest holding of Puligny from Domaine Leflaive, bringing together the murisaltiens depth with the pulignieusiens minerality and elegance. A true gem!

- VINEYARDS:** Les Combettes – 1 parcel in Puligny-Montrachet, 73a (1.8 acres)
Planted in 1963 and 1972
- SOIL:** Calcareous clay **ALTITUDE:** 240m
- VINIFICATION:** Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 22% new (maximum 1/2 Vosges, minimum 1/2 Allier).
- AGING:** After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Fining and very light filtering if necessary.

2021 Puligny-Montrachet Premier Cru Les Pucelles
6/750 ML



Les Pucelles: This climat is located in the town of Puligny just north of the Bâtard and Bienvenues Bâtard Montrachet with the same altitude and soil. This climat is often considered as the best Premier in Puligny and can rival its neighbors in some vintages where its minerality will contrast with the intensity of the two Bâtards.

- VINEYARDS:** Les Pucelles – 3 parcels in Puligny-Montrachet, 3ha 06a (7.56 acres)
“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 **ALTITUDE:** 230m
- VINIFICATION:** Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 25% new (maximum 1/2 Vosges, minimum 1/2 Allier).
- AGING:** After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Fining and very light filtering if necessary.

2021 Puligny-Montrachet Premier Cru Les Folatières
6/750 ML



Les Folatières: This is the largest 1er Cru of Puligny. Looking closely at a map of the 1er Cru, you’ll notice patches of vineyards declassified to the village level. During soil work at the end of the 19th century, the nature of the soil was artificially changed with the addition of foreign soil types. The name has two potential origins: either the “folles terres” (crazy land) because of the numerous landslides that happened in the past after heavy rain, or the “feu follet” (Will-o’-the-wisp), an atmospheric phenomenon which creates a “ghost light” that appears above a humid area at night.

- VINEYARDS:** Les Folatières –3 parcels in Puligny-Montrachet, 1ha 26a (3.11 acres)
“la 6”: 6.2 ouvrées (0.66 acre), in 1962
“la 4”: 4.5 ouvrées (0.48 acre), planted in 1983
“la 18”: 18.6 ouvrées (1.97 acre), planted in 1969 and 1999
- SOIL:** Calcareous clay **ALTITUDE:** 275m
- VINIFICATION:** Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 20% new (maximum 1/3 Vosges, minimum 2/3 Allier).
- AGING:** After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Fining and very light filtering if necessary.

2021 Puligny-Montrachet Premier Cru Clavoillon
6/750 ML



Clavoillon: With ownership of over 85% of the climat and only one other family vinifying the Premier Cru Clavoillon, Domaine Leflaive controls the destiny of the name. Situated just north of Les Pucelles, this wine could have had a better fate if the vineyard wasn't planted to Pinot Noir for hundreds of years before phylloxera impacted the region. It is only in the early 20th century that it was replanted, and this time with Chardonnay.

VINEYARDS:	Clavoillon – 1 parcel in Puligny-Montrachet, 4ha 79a (11.84 acres). Domaine Leflaive owns more than 85% of this Premier Cru <i>Planted in 1959, 1960,1962, 1972, 1973, 1981, 1983 and 1988</i>		
SOIL:	Calcareous clay	ALTITUDE:	225m
VINIFICATION:	Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maximum 1/2 Vosges, minimum 1/2 Allier).		
AGING:	After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.		

2021 Puligny-Montrachet
6/750 ML



Village: Coming from 7 different plots all throughout the AOC, the Village wines from Domaine Leflaive are a great representation of the wines of Puligny. The minerality, combined with the unique texture, make this wine stand out from the crowd, leading the way to the greatness of the Premiers and Grands Cru from the family.

VINEYARDS:	Puligny-Montrachet - 7 parcels, 4ha 64a (11.47 acres)		
	<i>“Les Brelances”: 32 ouvrées (3.38 acres), planted in 1966 and 2003</i>	<i>“La Rue aux Vaches”: 8 ouvrées (0.85 acre), planted in 1963</i>	
	<i>“Les Grands Champs”: 8 ouvrées (0.85 acre), planted in 1990</i>	<i>“Les Tremblots”: 40 ouvrées (4.23 acres), planted in 1955, 1970, 1972, 1979 and 1982</i>	
	<i>“Les Nosroyes”: 8 ouvrées (0.85 acre), planted in 1967</i>	<i>“Les Houlières”: 4.5 ouvrées (0.48 acre), planted in 1980</i>	
	<i>“Les Reuchaux”: 8 ouvrées (0.85 acre), planted in 1989</i>		
SOIL:	Calcareous clay	ALTITUDE:	215m
VINIFICATION:	Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 18% new (maximum 1/2 Vosges, minimum 1/2 Allier).		
AGING:	After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.		

2021 Meursault Premier Cru Sous le Dos d’Âne
6/750 ML



Sous le Dos d’Âne: Pinot Noir was planted here up until 2002 and the wine was then called Blagny 1er Cru instead of Meursault. The name comes from the location of the climat, just below a small mound to the west, going up the hill.

VINEYARDS:	Sous le Dos d’Âne - “Below the ridgeline sloping on each side”, 1ha 62a (4 acres) <i>1 parcel in Meursault, planted in 1995 and 2004</i>		
SOIL:	Calcareous clay	ALTITUDE:	300m
VINIFICATION:	Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maximum 1/3 Vosges, minimum 2/3 Allier).		
AGING:	After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.		

2021 Bourgogne Blanc
6/750 ML



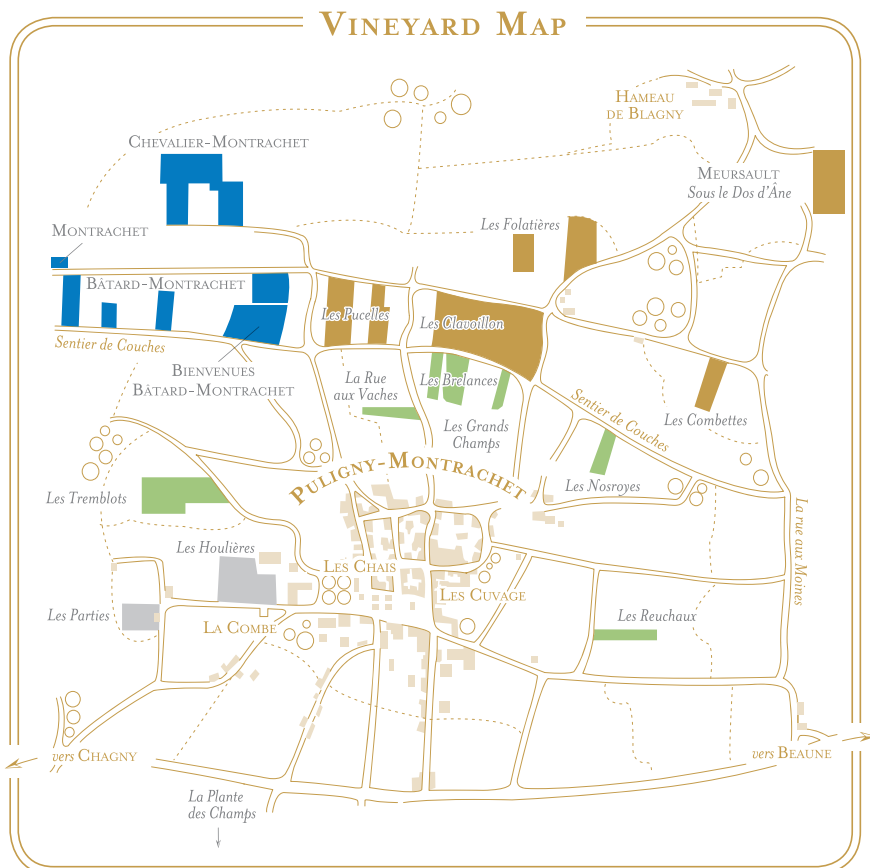
Bourgogne Blanc: The Bourgogne Blanc from Domaine Leflaive has the particularity to only come from vineyards located in the town of Puligny, making it easily one of the best Bourgogne Blanc you could get your hands on. This is the perfect first step into the Domaine Leflaive’s unique offerings.

VINEYARDS:	2 parcels, 3ha 24a (8.01 acres). Both parcels are situated in the town of Puligny-Montrachet on the south side towards Chassagne-Montrachet. <i>“Les Houlières”: 40 ouvrées (4.23 acres), planted in 1979 and 1982</i> <i>“Les Parties”: 35 ouvrées (3.78 acres), planted in 1998, 1999 and 2003</i>		
SOIL:	Calcareous clay		
VINIFICATION:	Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 12% new (maximum 1/3 Vosges, minimum 2/3 Allier).		
AGING:	After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.		



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GRANDS CRUS 4,8 HA
Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA
Puligny-Montrachet *Les Pucelles*
Puligny-Montrachet *Les Combettes*
Puligny-Montrachet *Les Folatières*
Puligny-Montrachet *Le Clavoillon*
Meursault *Sous le Dos d'Âne*

PULIGNY-MONTRACHET VILLAGE 4,1 HA
Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA
Les Parties
Les Houlières
La Plante des Champs

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