



DOMAINES LEFLAIVE

2011 MÂCON-VERZÉ



VINEYARD ORIGIN:

Appellation: Mâcon-Villages

Soil: Calcareous clay

Total surface area: 9.40 hectares (23.23 acres)

Vine density: 6,000 vines per hectare

Varietal: 100% Chardonnay

Average age of vines: 25 years

VITICULTURE:

100% biodynamic viticulture

Hand harvested with grape sorting

VINIFICATION:

Fermentation in stainless steel tank using indigenous yeast

100% malolactic fermentation

Matured for 15 months in oak casks

Homeopathic fining and very light filtering at bottling

2011 VINTAGE REPORT

At the end November and during December 2010, there was some snow in the Mâcon. Following this, the winter of 2011 (January and February) was a fairly mild and dry one. March was mild, with an early start to vegetation at the end of the month.

Budburst was very steady in April thanks to summery temperatures. May was a lovely month. The vines continued their growth, and the first flowers appeared around May 19. June was lovelier still, as was the first week in July. Beginning on July 7, however, cool and damp weather set in.

In August warm, sunny conditions returned and finished ripening the grape clusters. An early harvest began on Friday, September 2.

To summarize, "early" is the defining word for the 2011 vintage. The wines have a good acid structure balanced by delicious, sugary fruit, the whole underpinned by excellent minerality.



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