



DOMAINE LEFLAIVE

*Puligny-Montrachet*  
*Since 1777*

## PULIGNY-MONTRACHET 2011 VINTAGE REPORT

The 2010-2011 winter was marked by snow at the end of November and during December 2010, followed by dry and not particularly cold weather in January and February. In March, after some rainfall at the beginning of the month, temperatures rose and budburst was noted at month's end.

The April sun sent temperatures up, while the vines developed quickly in the dry atmosphere. A lovely month of May enabled flowering under the most favorable auspices, although somewhat prematurely (May 13 - 16). June was magnificent, preserving the vintage's sunny, precocious nature.

July was marked by storms, as well as temperatures that were chilly for the season. From the beginning of August, however, the sun was back, along with several very hot days, resulting in rapid ripening.

The harvest ran from August 25 to 31, the earliest ever seen at Domaine Leflaive.

Once the wines hummed their way through alcoholic fermentation, malolactic fermentation kept them fizzing throughout the winter. The wines have an acid/mineral structure and framework showing finesse and elegance. They are the very definition of the qualities inherent in each of our magnificent parcels.

These wines can be enjoyed, at the earliest, as follows:

Bourgogne Blanc beginning in 2013  
Puligny-Montrachet beginning in 2014  
Premiers Crus beginning in 2015  
Grands Crus beginning in 2017  
Montrachet beginning in 2019



Vineyard  
photos by  
Marc Plantec

WILSON DANIELS   
SINCE 1978

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DOMAINES LEFLAIVE

## 2011 MÂCON-VERZÉ



### VINEYARD ORIGIN:

Appellation: Mâcon-Villages

Soil: Calcareous clay

Total surface area: 9ha 30a (22.98 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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