



DOMAINES LEFLAIVE

2012 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: 26 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

THE HISTORY OF DOMAINES LEFLAIVE MÂCON-VERZÉ

At the beginning of 2004, SCE Domaine Leflaive acquired five parcels (Les Chênes, En Perret, Le Monté, Escolles and Les Muses) of mature Chardonnay vines in the commune of Verzé in the Mâconnais (the Mâcon-Verzé appellation) — a total of 9.30 ha (22.98 acres).

From the very first year, the vines were cultivated biodynamically. Cultivation of the vineyards is carried out by Paul de Noüe (a member of the Leflaive family) within SCE Joseph LEFLAIVE, which is a subsidiary of Domaine Leflaive. All viticulture is supervised by Eric Remy, Domaine Leflaive's estate manager.

Harvest is entirely manual, with pressing in Verzé in buildings purchased at the same time as the vineyards. Each day following decantation, the grape musts are taken to Puligny-Montrachet for fermentation and maturation under the watchful eye of Domaine Leflaive's winemaking team. Vinification is carried out in tanks, and aging continues for 15 to 16 months.

The resulting wine has proven to be one of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.