

THE VINEYARDS OF DOMAINE LEFLAIVE



Montrachet
GRAND CRU
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Chevalier-Montrachet
GRAND CRU
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Bâtard-Montrachet
GRAND CRU
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Bienvenues Bâtard-Montrachet
GRAND CRU
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Puligny-Montrachet 1^{er} Cru
LES PUELLES
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Puligny-Montrachet 1^{er} Cru
LES COMBETTES
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Puligny-Montrachet 1^{er} Cru
LES FOLATIÈRES
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Meursault 1^{er} Cru
SOUS LE DOS D'ÂNE
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Puligny-Montrachet 1^{er} Cru
CLAVOILLON
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Puligny-Montrachet
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET



Bourgogne
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET

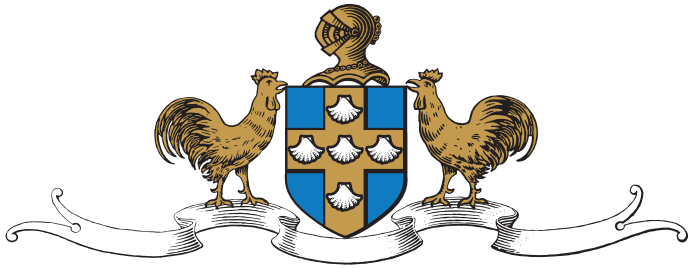
Product of France



White Burgundy wine

Mâcon-Verzé

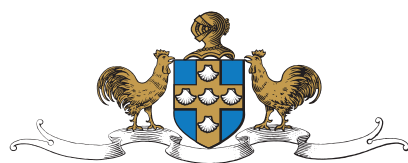
APPELLATION MÂCON-VILLAGES CONTRÔLÉE
Élevé et mis en bouteilles par
ALC. 12% BY VOLUME DOMAINE LEFLAIVE PULIGNY-MONTRACHET (CÔTE-D'OR) CONTENTS 750 ml



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2015 Vintage Offering



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

A Family Estate

This year, Domaine Leflaive celebrates its 300th anniversary! Domaine Leflaive has been a family estate since its inception. Coming from a family with a winemaking tradition dating back to 1717, it was Joseph Leflaive who built up the domaine after 1910. Today it covers 24 hectares in Puligny-Montrachet, with 4.8 hectares of grands crus and 10.8 hectares of premiers crus. Since 2004, a further 20 hectares have been added in the Mâconnais.

Vintage 2015

The maturation of the grapes was exceptionally swift this year. This led us to start the harvest on August 28. This is the third time in history that the harvest began in Puligny in August, and the second earliest harvest ever (2011 began August 25 and 2003, on August 30).

In April and May, the vines grew at a steady pace. The first few flowers appeared on May 22. Flowering progressed quickly at the beginning of June thanks to warm and sunny weather, finishing on June 2-3. Mid-June rain was well-received, as it helped speed up the growth of the vines in what were very hot and sunny conditions.

July brought a strong and lasting heat wave in Puligny for most of the month. Temperatures rose steadily with many days above 30 degrees Celsius and some days reaching 35 or 36 degrees Celsius.

The rainfall of early August aided the maturation process in Puligny. The Mâcon estate, on the other hand, did not benefit from the rainfall and berries were a little less fleshy. The fact remains that, just before the harvest, the vines were beautiful in both vineyards and in an excellent state of health.

The team at the domaine fully anticipated the early harvest and seamlessly organized logistical support of over 70 pickers plus a dozen people in the winery.

The harvest began in Puligny in a scorching atmosphere for the first three days. It continued in a cooler environment after a slight stormy episode, punctuated with a few raindrops, which was initially announced as more violent and abundant than it eventually arose.

The yield in Puligny this year was very satisfactory and above that of the prior three years. The heat wave during the summer and low rainfall in the spring limited the yield of the premiers and grands crus while the vineyards at the foot of the hill, Bourgogne and Village, maintained a good performance. In Mâcon, the yield was slightly more modest than that of the last year, as the estate did not benefit from the June rainfall as Puligny did.

The health of the grapes was simply spotless this year with no trace of botrytis, oidium or mildew. Maturities across both were accomplished to an excellent degree and a good acidity given the accelerated maturation at the end of August.

All the right conditions were met to make 2015 a great vintage.

The Grape Makes the Wine

By 1997, Domaine Leflaive was being farmed entirely according to biodynamic principles.

More than a method of viticulture, biodynamics is a philosophy of life based on the sensitive intelligence of natural phenomena and the inclusion of the terrestrial and lunar rhythms. It strictly excludes the use of any chemicals in the vineyard. Its primary goal is to promote the life of the soil and biodiversity. The treatments used enable the vine to strengthen its immunity while respecting the natural balance of the local flora and fauna.

Exchanges between the soil and the vine root and leaf systems allow the expression of terroir in the grapes and, as a result,

in the vine. The nuances in flavor bring balance, structure and depth to the wines.

In the cellar, the same philosophy of respect presides over the entire winemaking process in purest Burgundian tradition: long and natural fermentation, the use of oak barrels in the first year and stainless steel tanks during the second winter. The fermentations are made only from natural yeast and human intervention is minimal.

Meticulous Attention to Every Detail

Domaine Leflaive is in constant and persistent pursuit of advancement and innovation at all stages of development, winemaking and conservation. In 2015, under the direction of new managing partner, Brice de La Morandière, the domaine's team analyzed every step of the winemaking, racking and bottling processes to find opportunities for improvement. This exercise inspired investment in the form of a new press and decanting tanks, as well as changes in the process such as the separation of the must from the end of the presses; all this while maintaining the fundamental biodynamic principles that are at the core of the domaine.

Extensive research was also done to improve the quality of the corks. The domaine had been conducting test trials with different corks and closures at the winery since 2011, leading to the decision to change all closures to Diam® corks beginning with the 2014 vintage. These innovative corks assure consistent quality of all bottles, control over permeability and total elimination of TCA taint.

