



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



LEFLAIVE 2019 MÂCONNAIS VINTAGE REPORT



Brice de La Morandière,
Managing Director (bottom),
and Pierre Vincent,
Winemaker (right)



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DEPUIS 1717

The roots of the Leflaive family in Puligny-Montrachet can be traced back to 1717 when Claude Leflaive married a girl from the village and settled in what are still the family headquarters. The domaine, in its present form, was created by Joseph Leflaive between the years of 1905 and 1930, as a result of his successive purchases of vineyards in exceptional climats: Le Chevalier, Le Bâtard, Les Bienvenues, Les Pucelles, and Le Clavoillon. By 1926, Joseph had increased the domaine to 20 hectares (50 acres).

Today, the domaine extends over 24 hectares (59.3 acres) in Puligny-Montrachet, of which 4.8 hectares (11.9 acres) are grands crus and 10.8 hectares (26.7 acres) are premiers crus, all growing one varietal: Chardonnay. Since 2004, the domaine has expanded into the Mâconnais and cultivates some 20 hectares (49.4 acres) in Mâcon-Verzé and Solutré-Pouilly.

Domaine Leflaive has been entirely a family domaine since its creation. Brice de La Morandière, great grandson of the founder, Joseph Leflaive, represents the fourth generation at the head of the domaine. In 2015, after an international career in industry, he succeeded Anne-Claude, pioneer in biodynamics. It is with the same philosophy of respect for the great terroirs, humility toward the forces of nature, and relentless pursuit of excellence in viticulture and in winemaking that the domaine will continue to grow in the future.

2019 Saint-Véran

6/750 ML

VINEYARDS:	Saint-Véran; 1 parcel, 0.40 hectares (1 acres)
VINE AGE:	Planted in 1988
SOIL:	Rich, calcareous clay
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	12 months in oak (20% new) then 6 months in stainless steel vat before bottling

TASTING NOTES

“The 2018 Saint-Véran is a very pretty and expressive wine. Yellow orchard fruit, chamomile and lightly honeyed notes are pushed forward effortlessly. A touch of reduction adds character without being too dominant. This succulent, mid-weight white Burgundy offers plenty of immediacy and deliciousness.” — Antonio Galloni, *Vinous*, October 2020



2019 Mâcon-Solotr 

6/750 ML

VINEYARDS:	Mâcon-Solotr�
TOTAL SURFACE AREA:	0.22ha (0.54 acres)
VINE AGE:	Planted in 1999
SOIL:	Calcareous clay
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine.
AGING:	16 months in stainless steel followed by fining and very light filtering if necessary.

91 | WINE SPECTATOR
POINTS (2018 VINTAGE)

“Domaine Leflaive is an elite producer, owning vines in the top grands and premier crus of Puligny-Montrachet. In 2004, it expanded into the M conna s, where it now farms nearly 60 acres. The same exacting standards go into the M con wines, at a fraction of the price.” — Bruce Sanderson, *February 2021*



2019 Mâcon-Verzé 6/750 ML

VINEYARDS:	Mâcon-Villages; 5 parcels purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé. <i>"Escolles": 0.90ha (2.23 acres)</i> <i>"Le Monté": 0.90ha (2.23 acres)</i> <i>"En Perret": 1.70ha (4.20 acres)</i> <i>"Les Muses": 2.80ha (6.92 acres)</i> <i>"Les Chênes": 3.00ha (7.41 acres)</i>
TOTAL SURFACE AREA:	9ha 30a (22.98 acres)
VINE AGE:	The vines are now more than 20 years old and are 100% biodynamically cultivated
SOIL:	Calcareous clay
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	16 months in stainless steel followed by fining and very light filtering if necessary

TASTING NOTES

The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.



2019 Mâcon-Verzé Le Monté 6/750 ML

VINEYARDS:	Mâcon-Villages; 1 parcel purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé <i>"Le Monté": 0.90 hectares (2.23 acres)</i>
TOTAL SURFACE AREA:	0.90ha (2.23 acres)
SOIL:	Calcareous clay rich in flint
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	16 months in stainless steel followed by fining and very light filtering if necessary

91
POINTS | **VINOUS**
(2018 VINTAGE)

"The Mâcon-Verzé Le Monté is a generous, inviting wine. Creamy and ample on the palate, the Monté reveals shades of tangerine oil, chamomile, marzipan and yellow flowers, all in an expansive style that has a ton to offer. Open-knit and fleshy, the 2018 shows a lot of immediacy." —Antonio Galloni, October 2020



2019 Mâcon Verzé Les Chênes

6/750 ML

VINEYARDS:	Mâcon-Villages; 2 parcels purchased by Domaine Leflaive in 2003 <i>"Les Chênes": 3.00 hectares (7.41 acres); planted in 1973 and 2002; 0.45 hectares (1.1 acre); planted in 1935</i>
TOTAL SURFACE AREA:	3.43ha (8.48 acres)
SOIL:	Shallow calcareous clay
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	12 months in oak (20% new then 6 months in stainless steel vat before bottling)

90
POINTS

VINOUS
(2018 VINTAGE)

"The 2018 Mâcon-Verzé Les Chênes is airy and gracious in the glass. Ripe pear, apricot, jasmine and passionfruit give the 2018 an exotic, floral feel that is impossible to miss. On the palate, the Chênes is airy and nicely lifted, not to mention super appealing. This is such a refined Burgundy." — Antonio Galloni, October 2020



2019 Pouilly-Fuissé

6/750 ML

VINEYARDS:	Pouilly-Fuissé: 12 parcels, 2.1ha (5.34 acres)
TOTAL SURFACE AREA:	2.16 hectares (5.34 acres)
SOIL:	Shallow calcareous clay located around the Roche de Solutre
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	12 months in oak (20% new) then 6 months in stainless steel vat before bottling

17
POINTS

JANCIS ROBINSON
(2018 VINTAGE)

"Much more creamy and rounded. But salty too. This is so impressive, tight, stony but concentrated fruit even if it is not really fruity in flavour. Drive, power and freshness." — Julia Harding, December 2019



2019 Pouilly-Fuissé En Vigneraie

6/750 ML

VINEYARDS:	Pouilly-Fuissé; 1 parcel, 0.234 hectares (0.88 acres)
VINE AGE:	Planted in 1996
SOIL:	Shallow calcareous clay at the foothill of the Roche de Solutre; Precocious vineyard
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	12 months in oak (20% new) then 6 months in stainless steel vat before bottling

90
POINTS | **VINOUS**
(2018 VINTAGE)

“The 2018 Pouilly-Fuissé En Vigneraie possesses lovely earthy and mineral tones that play off the natural radiance of the fruit in 2018. Apricot, orange confit and tropical overtones all build with a bit of time in the glass. The Vigneraie is a bit introspective and serious in demeanor, but also has a lot to offer.” —Antonio Galloni, October 2020



2019 Pouilly Fuissé La Chaneau

6/750 ML

VINEYARDS:	Pouilly-Fuissé; 1 parcel, 0.276 hectares (0.68 acres)
VINE AGE:	Planted in 1980 and 1995
SOIL:	Calcareous clay rich in iron; Very steep slope at the foothill of the Roche de Solutre; Eastern exposure
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine
AGING:	12 months in oak (20% new) then 6 months in stainless steel vat before bottling

92
POINTS | **VINOUS**
(2018 VINTAGE)

“The 2018 Pouilly-Fuissé Le Chaneau is bright, translucent and full of energy. A hint of reduction in the aromatics leads to a core of citrus confit, white flowers, mint and white pepper. Aromatically high toned and chiseled on the palate, the 2018 is superb. Bright saline notes round out the precise finish.” —Antonio Galloni, October 2020



2019 Auxey-Duresses

6/750 ML

VINE AGE:	Planted 1950-1990
SOIL:	Calcareous clay
VINIFICATION:	Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine.
AGING:	12 months in oak (20% new) then 6 months in stainless steel vat before bottling.

TASTING NOTES

In the Côte de Beaune area, just north west of Meursault, Auxey Duresses lies in an east-west valley where most of the vineyard will have soil composed of marl and limestone. The vineyard sits a little higher in altitude than its neighbors, Meursault, which create more restrained wine. The 2019 Auxey-Duresses Blanc comes from purchased grapes that are farmed biodynamically and certified, which is why it is labeled *Leflaive & Associé* instead of *Domaine Leflaive*.





Leflaive Vineyards

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