



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



2016 VINTAGE RELEASE



2016 VINTAGE REPORT

The winter of 2015-2016 was very mild and dry overall. There was never a full day of frost during the season. By early April, the growing period was already in progress; and by mid-April the vine was at the stage where 2 to 3 leaves were present with some beautiful buds.



However, severe rainfall on the night of April 26 ensued, along with a drop in temperature below zero in the early hours of April 27, followed by a sunny morning. The combination of vine precocity, the humidity and the sun caused “burning” of the buds across the hillside and even more severely on the premiers and the grands crus. The consequence was severe: a loss between 20 percent and 80 percent of the harvest. In Montrachet, 90 percent of the buds were burnt.



The very rainy months of May and June that followed favored the development of mildew on the weak vines. Luckily, the sun arrived on June 21 at the beginning of flowering, which then occurred very quickly. The sun, the heat and the beautiful weather would then remain until harvest, allowing us to obtain beautiful grapes from those parcels that were not as affected. Very beautiful quality but so little!

The harvest began on September 21.



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 12% new (maxi 1/3 Vosges, mini 2/3 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 3ha 24a (8.01 acres)

Regional Appellation: 2 parcels:

"Les Houlières": 40 ouvrées (4.23 acres), planted in 1979 and 1982;

"Les Parties": 35 ouvrées (3.78 acres), planted in 1998, 1999 and 2003



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 18% new (maxi 1/2 Vosges, mini 1/2 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 4ha 64a (11.47 acres)

Puligny-Montrachet: 7 parcels:

"Les Brelances": 32 ouvrées (3.38 acres), planted in 1966 and 2003;

"Les Grands Champs": 8 ouvrées (0.85 acre), planted in 1990;

"Les Nosroyes": 8 ouvrées (0.85 acre), planted in 1967;

"Les Reuchaux": 8 ouvrées (0.85 acre), planted in 1989;

"La Rue aux Vaches": 8 ouvrées (0.85 acre), planted in 1963;

"Les Tremblots": 40 ouvrées (4.23 acres), planted in 1955, 1970, 1972, 1979 and 1982;

"Les Houlières": 4.5 ouvrées (0.48 acre), planted in 1980



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maxi 1/3 Vosges, mini 2/3 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 1ha 62a (4 acres)

Sous le Dos d'Âne: "Below the ridgeline sloping on each side":

1 parcel in Meursault, planted in 1995 and 2004



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maxi 1/2 Vosges, mini 1/2 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 4ha 79a (11.84 acres)

Clavoillon –1 parcel in Puligny-Montrachet:

Planted in 1959, 1960, 1962, 1972, 1973, 1981, 1983 and 1988



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 20% new (maxi 1/3 Vosges, mini 2/3 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 1ha 26a (3.11 acres)

Les Folatières – 3 parcels in Puligny-Montrachet:

“la 6”: 6.2 ouvrées (0.66 acre), in 1962;

*“la 4”: 4.5 ouvrées (0.48 acre),
planted in 1983*

*“la 18”: 18.6 ouvrées (1.97 acre),
planted in 1969 and 1999*



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maxi 1/2 Vosges, mini 1/2 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 73a (1.8 acres)

Les Combettes – 1 parcel in Puligny-Montrachet:

Planted in 1963 and 1972



Les Pucelles – 3 parcels in Puligny-Montrachet:

*"le clos du meix": 26 ouvrées (2.77 acres),
planted in 1981 and 1985*

WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 22% new (maxi 1/3 Vosges, mini 2/3 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 3ha 06a (7.56 acres)

*"la grande": 29.5 ouvrées (3.12 acres),
planted in 1954, 1957, 1958, 1961, 1963*

*"la petite": 8.5 ouvrées (0.91 acre)
planted in 1969.*



Bienvenues Bâtard-Montrachet– 1 parcel in Bienvenues Bâtard-Montrachet:

Planted in 1958 and 1959

WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maxi 1/2 Vosges, mini 1/2 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 1ha 15a (2.84 acres)



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maxi 1/2 Vosges, mini 1/2 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

SOIL: Calcareous clay

TOTAL SURFACE AREA: 1ha 91a (4.72 acres)

Bâtard-Montrachet – 4 parcels:

*Bâtard 7: 7 ouvrées (0.74 acre), planted in 1974
(commune of Chassagne);*

Bâtard 8: 8 ouvrées (0.84 acre), planted in 1979

*Bâtard 9: 9 ouvrées (0.95 acre), planted in 1989
(commune of Chassagne);*

*Bâtard 21: 21 ouvrées (2.22 acres) planted half
in 1962, half in 1964 (commune of Puligny).*



WINEMAKING: Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maxi 1/3 Vosges, mini 2/3 Allier).

MATURING: After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Homeopathic fining and very light filtering if necessary.

TOTAL SURFACE AREA: 1ha 99a (4.92 acres)

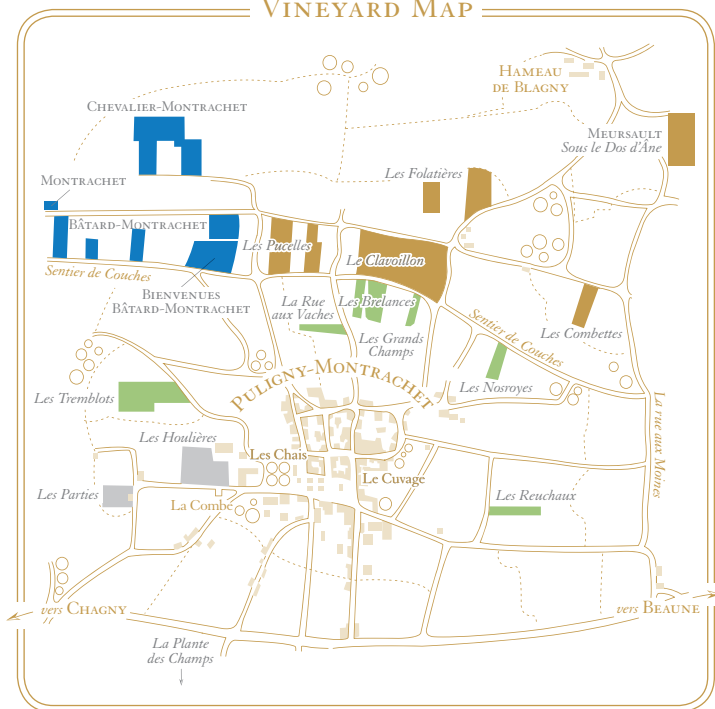
Chevalier-Montrachet – 3 parcels:

*Chevalier du bas sud: 6.5 ouvrées (0.69 acre),
planted in 1957 and 1958;*

*Chevalier du bas nord: 21 ouvrées (2.22 acres)
planted in 1955, 1964 and 1980.*

*Chevalier du haut: 19 ouvrées (2.01 acres),
planted in 1974*

VINEYARD MAP



GRANDS CRUS 4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA

Puligny-Montrachet *Les Pucelles*
Puligny-Montrachet *Les Combettes*
Puligny-Montrachet *Les Folatières*
Puligny-Montrachet *Le Clavoillon*
Meursault *Sous le Dos d'Âne*

PULIGNY-MONTRACHET

VILLAGE 4,1 HA

Les Tremblots
La Rue aux Vaches
Les Brélanes
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties
Les Houlières
La Plante des Champs