

PULIGNY-MONTRACHET DEPUIS 1717

2017 VINTAGE RELEASE



PULIGNY-MONTRACHET DEPUIS 1717

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2017 VINTAGE

The hopes of the Burgundians this year were very high after last year's extraordinary freeze that decimated the 2016 harvest.

This winter was rather cold with numerous episodes of frost which help the soil to expend and purify itself from the previous year's micro organism but leave room for a clean sheet to start the new year and welcome spring.

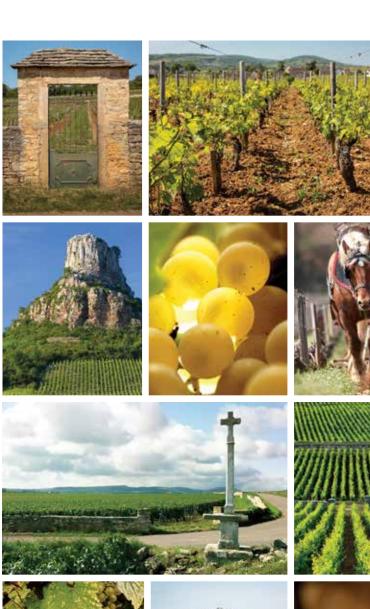
Spring was very early with very mild temperatures in March that favored an accelerated growth of the vine. However, the temperatures cooled in April 2017 and, a year and a day after the terrible frost of April 27, 2016, a new freeze period was announced.

The mobilization of the vine growers was exceptional and all were present in the vines before the sunrise to light fires of straw, whose fumes made screens and avoided the first rays of sun, as not to burn the young shoots.

The flowering was early and fast at the end of May. A substantially hot and sunny summer settled in with regular rains, which allowed the vines continued development.

A last heat wave occurred at the end of August and caused an acceleration of maturity.

The harvest began on August 29th in the earliest sectors (Folatières, Combettes, Chevalier). A light rain on August 31 brought sweetness and serenity until the end of the harvest.

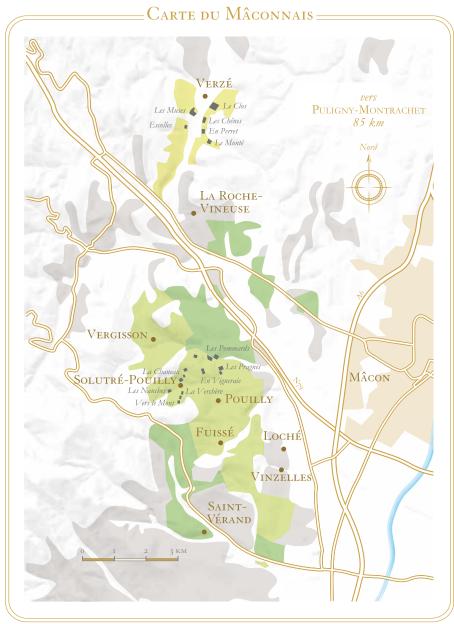














Le Clos

Les Muses

Les Chênes

Les Monté

Escolles

En Perret

POUILLY-FUSSÉ 2,63 HA

Les Nanches

Les Pragnes

Vers le Mont

En Vigneraie

La Chaneau

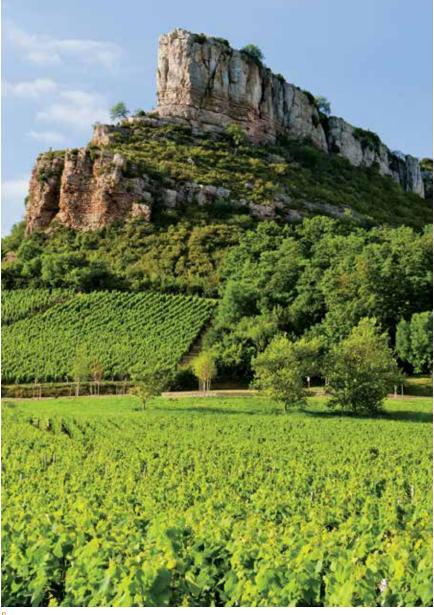


La Verchère



Les Pommards

WINES FROM THE DOMAINES LEFLAIVE IN THE MÂCONNAIS





VINEYARDS: Mâcon-Solutré; planted in 1999

SOIL: Calcareous clay

TOTAL SURFACE AREA: 0.22 hectares (0.54 acres)

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

ind very light filt	lace in stainless steel to ering if necessary.	anks, during 10 n	iontils before nome	оранис пп



VINEYARDS: Mâcon-Villages; 5 parcels purchased by Domanie Leflaive in 2003 in the Mâcon-Verzé. The vines are now more than 20 years old and are 100% biodynamically cultivated.

"Escolles": 0.90 hectares (2.23 acres) "Les Muses": 2.80 hectares (6.92 acres)

"Le Monté": 0.90 hectares (2.23 acres) "Les Chênes": 3.00 hectares (7.41 acres)

"En Perret": 1.70 hectares (4.20 acres)

SOIL: Calcareous clay

TOTAL SURFACE AREA: 9ha 30a (22.98 acres)

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: Takes place in stainless steel tanks, during 16 months before homeopathic fining and very light filtering if necessary.



VINEYARDS: Mâcon-Villages; 1 parcel purchased by Domanie Leflaive in 2003 in the Mâcon-Verzé.

"Le Monté": 0.90 hectares (2.23 acres)

SOIL: Calcareous clay rich in flint

TOTAL SURFACE AREA: 0.90 hectares (2.23 acres)

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: Takes place in stainless steel tanks, during 16 months before homeopathic fining and very light filtering if necessary.				



VINEYARDS: Mâcon-Villages; 2 parcels purchased by Domanie Leflaive in 2003.

"Les Chênes": 3.00 hectares (7.41 acres); planted in 1973 and 2002

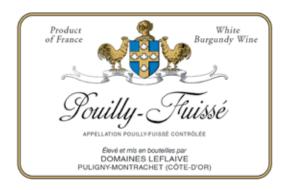
0.45 hectares (1.1 acre); planted in 1935

SOIL: Shallow calcareous clay

TOTAL SURFACE AREA: 3.43 hectares (8.48 acres)

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: Takes place in stainless steel tanks, during 16 months before homeopathic fining and very light filtering if necessary.



VINEYARDS: Pouilly-Fuissé; 12 parcels 2.16 hectares (5.34 acres). *Planted between 1960 and 2011.*

SOIL: Shallow calcareous clay located around the Roche de Solutre

EXPOSURE: Southern

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: 12 months in oak (20% new) then 6 months in stainless steel vat before bottling.



VINEYARDS: Pouilly-Fuissé; 1 parcel 0.234 hectares (0.88 acres).

Planted between 1996

SOIL: Shallow calcareous clay at the foothill of the Roche de Solutre; Precocious vineyard

EXPOSURE: Southern

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: 12 months in oak (20% new), then 6 months in stainless steel vat before bottling.



VINEYARDS: Pouilly-Fuissé; 1 parcel 0.276 hectares (0.68 acres). *Planted in 1980 and 1995*

SOIL: Calcareous clay rich in iron. Very steep slop at the foothill of the Roche de Solutre.

EXPOSURE: Eastern

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: 12 months in oak (20% new), then 6 months in stainless steel vat before bottling.



VINEYARDS: Saint-Véran; 1 parcel

"Saint-Véran": 0.40 hectares (1 acres); planted in 1988

SOIL: Rich, calcareous clay

WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

AGING: 12 months in oak (20% new) then 6 months in stainless steel vat before bottling.



VINEYARDS: Rully Premier Cru; 2 parcels

"Rully Premier": 2ha (4.94 acres); planted in 1950 and 1990

SOIL: Calcareous clay

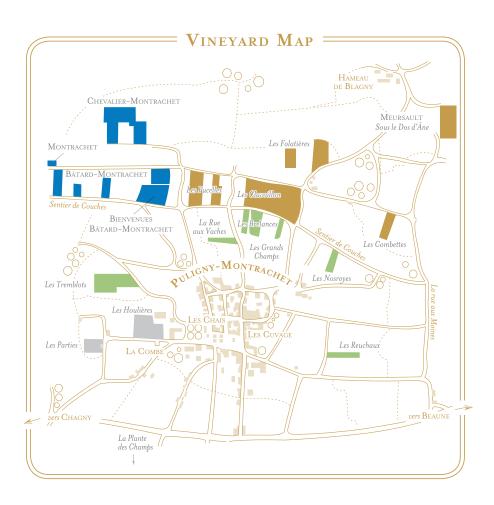
WINEMAKING: Hand harvested, sorted and pressed in Mâcon, the wine is decanted over night and then brought back to Puligny for both fermentation and aging there at the Domaine.

GING: 12 month	s in oak (20% new) then 6 months in stainless steel vat before bottl





PULIGNY-MONTRACHET DEPUIS 1717



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

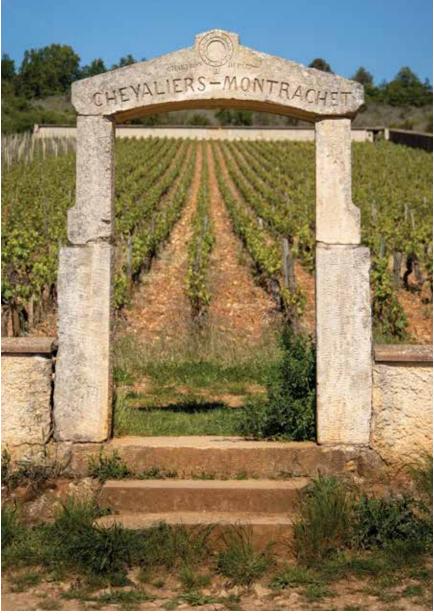
PULIGNY-MONTRACHET VILLAGE 4,1 HA

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

BOURGOGNE BLANC 4,3 HA

Les Parties Les Houlières La Plante des Chamsps

WINES FROM THE DOMAINE LEFLAIVE IN PULIGNY-MONTRACHET





VINEYARDS: 2 parcels, 3ha 24a (8.01 acres). Both parcels are situated in the town of Puligny-Montrachet on the south side of it towards Chassagne-Montrachet.

"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

SOIL: Calcareous clay

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).

AGING: 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.			



"La Rue aux Vaches": 8 ouvrées (0.85 acre),

"Les Tremblots": 40 ouvrées (4.23 acres),

"Les Houlières": 4.5 ouvrées (0.48 acre),

planted in 1955, 1970, 1972, 1979 and 1982

planted in 1963

planted in 1980

VINEYARDS: Puligny-Montrachet - 7 parcels, 4ha 64a (11.47 acres)

"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

SOIL: Calcareous clay

ALTITUDE: 215m

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).

AGING: 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.



VINEYARDS: Sous le Dos d'Âne - "Below the ridgeline sloping on each side", 1ha 62a (4 acres).

1 parcel in Meursault, planted in 1995 and 2004

SOIL: Calcareous clay
ALTITUDE: 300m

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).

AGING: 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.

Pinot noir was planted here up until 2002 and the wine was then called Blagny 1er Cru instead of Meursault.



VINEYARDS: Clavoillon – 1 parcel in Puligny-Montrachet, 4ha 79a (11.84 acres). Domaine Leflaive owns more than 85% of this Premier Cru.

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

SOIL: Calcareous clay

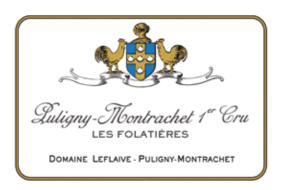
ALTITUDE: 225m

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).

AGING: 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.

 $Before\ the\ phyllox\'era,\ this\ Ier\ Cru\ was\ only\ planted\ with\ Pinot\ Noir.$





VINEYARDS: Les Folatières –3 parcels in Puligny-Montrachet, 1ha 26a (3.11 acres).

"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

SOIL: Calcareous clay

ALTITUDE: 275m

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).

AGING: 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.

This is the largest 1er Cru of Puligny, looking closely at a map of that 1er Cru, you'll notice some patch of vineyards declassified to the village level. During soil work long time ago, the nature of the soil has been artificially changed with the addition of foreign soil type.



VINEYARDS: Les Combettes – 1 parcel in Puligny-Montrachet, 73a (1.8 acres)

Planted in 1963 and 1972

SOIL: Calcareous clay

ALTITUDE: 240m

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).

AGING: 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.

On the north side of the appellation and next to Meursault, the smallest 1er Cru of the Domaine brings together the murisaltiens depth with the pulignieusiens minerality and elegance.



VINEYARDS: Les Pucelles – 3 parcels in Puligny-Montrachet, 3ha 06a (7.56 acres)

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

"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

SOIL: Calcareous clay

ALTITUDE: 230m

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).

AGING: 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.

This 1er Cru is often considered as the best of them and to some people can reach the level of a Grand Cru.



VINEYARDS: Bienvenues Bâtard-Montrachet – 1 parcel in Bienvenues Bâtard-Montrachet. 1 single plot in which the row runs from top to bottom (west to east), 1ha 15a (2.84 acres). of the appellation.

Planted in 1958 and 1959

SOIL: Calcareous clay

ALTITUDE: 230m

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).

AGING: 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.

First mentioned in 1397, this Grand Cru is surrounded to the west and south by Bâtard Montrachet and has some of the oldest vines of the Domaine.



VINEYARDS: Bâtard-Montrachet – 4 parcels, 1ha 91a (4.72 acres)

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)

SOIL: Calcareous clay
ALTITUDE: 235m

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).

AGING: 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.

The soil here tends to be deeper and slightly heavier than in the Bienvenues, which is likely to bring richness and depth in the wine.



VINEYARDS: Chevalier-Montrachet – 3 parcels, 1ha 99a (4.92 acres)

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

SOIL: Calcareous clay

ALTITUDE: 275m

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).

AGING: 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.

Located just up the hill above the Montrachet Grand Cru, with a cooler climate, and stonier soil, Chevalier can be characterized by its intense minerality.



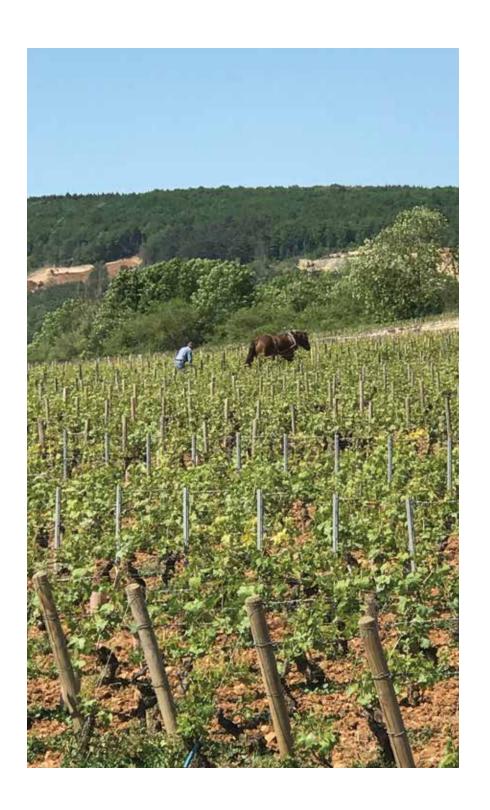
VINEYARDS: Montrachet - 1 parcel located on the Chassagne Montrachet side of the Grand Cru at the bottom of the hill, with row going north to south, planted in 1960. The parcel was purchased by the Domaine in 1991. 8a 21ca (0.2 acre)

SOIL: Calcareous clay ALTITUDE: 255m

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).

AGING: 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.

Called the best white wine of Bourgogne by Thomas Jefferson, it was first mentioned in 1252 as a gift to the local abbaye of Maizières.





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