



# DOMAINE LEFLAIVE

PULIGNY-MONTRACHET  
DEPUIS 1717



## 2022 PULIGNY-MONTRACHET PREMIER CRU CLAVOILLON

### WINERY

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses.

### WINE

With ownership of over 85% of the climat and only one other family vinifying the Premier Cru Clavoillon, Domaine Leflaive controls the destiny of the name. Situated just north of Les Pucelles, this wine could have had a better fate if the vineyard wasn't planted to Pinot Noir for hundreds of years before phylloxera impacted the region. It is only in the early 20th century that it was replanted, and this time with Chardonnay.

### 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

### VINTAGE NOTES

The 2022 vintage was ultimately an excellent surprise for all the winegrowers in Burgundy, in quantity and above all in quality. The hot, even scorching summer that we experienced made us wonder about how our vines would react. It is clear that they adapted very well, which allows us to be optimistic about this 2022 vintage. The weather was nice and warm in the first half of July, then hot with a heat wave on July 19 and 20. Fortunately the morning temperatures remained below 20°C. We experienced a third heat wave from August 1-4. From August 14, the weather became milder again with small daily rains which allowed the vegetation to finish its maturity.

We began the harvest on August 25, which exactly met our expectations, allowing us to accelerate the harvest while allowing long pressings, beneficial for the quality of the musts.

### 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 (maximum 1/2 Vosges, minimum 1/2 Allier). After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.

### VINEYARD

Region:	Bourgogne
Sub-Region:	Côte de Beaune
Appellation:	Puligny Montrachet, Premier Cru, AOC
Climat:	Clavoillon
Soil:	Calcareous clay
Age/Exposure:	Planted in 1959, 1960, 1962, 1972, 1973, 1981, 1983, 1988 Southeast exposure
Altitude:	225m
Certifications:	Organic - Ecocert 1992 Biodynamic - Biodyvin 1998

### WINEMAKING

Varietals:	100% Chardonnay
Aging:	12 months in oak casks - 22% new, followed by 6 months in stainless steel

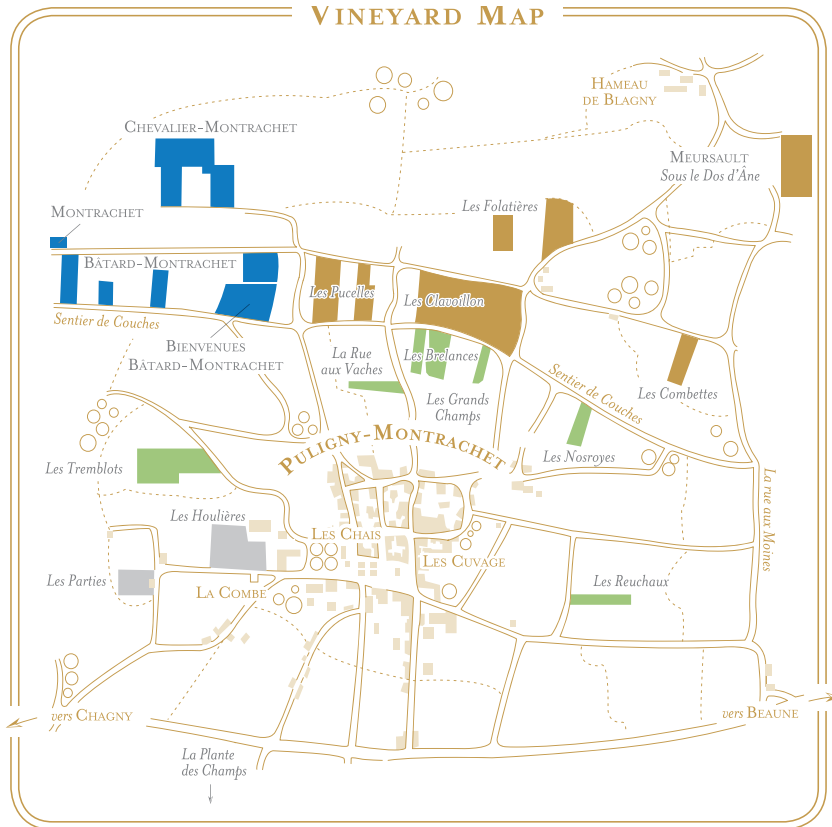
### TECHNICAL DETAILS

Alcohol:	13%
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**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 Champs*

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