



ESPRIT LEFLAIVE



2020 CHABLIS PREMIER CRU, FOURCHAUME

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. 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 corporate career, 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.

WINE

A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

VINEYARDS

On the heralded right bank of Chablis, the site of all seven of the Grand Crus of Chablis, the Fourchaumes is one of the most prestigious Premiers Cru vineyards, owing to its

similar exposition and proximity to the tightly clustered Grand Crus. This is a wine of classically bright and racy acidity, tempered with the textural expressiveness found in the Leflaive spirit.

VINTAGE NOTES

The 2020 vintage was remarkable for its quality and yield. After a mild, rainy autumn and winter, spring started early with sunny and windy weather. Despite the two-month lockdown, work in the vineyard proceeded as usual.

Flowering occurred under ideal conditions in late May, suggesting an early vintage. Despite cool, rainy June weather, we anticipated a generous harvest. The summer was hot and dry, punctuated by a heat wave in August and much-needed rainfalls on August 17 and 22.

Harvesting began in Puligny on August 20, yielding grapes in excellent condition with lots of juice and fruity aromas, a pleasant surprise considering the summer heat.

WINEMAKING

Manual harvesting, pneumatic pressing followed by a light settling. Aged 12 months in egg-shaped concrete vats and demi-muid, then 6 months in stainless steel vats.

TASTING NOTES

A wine with a very nice volume on the palate and straight. The ageing process in large volume barrels and in concrete egg gives it this unique character, without erasing the minerality and iodine notes so typical of the Chablis region.

VINEYARD

Region:	Bourgogne
Appellation:	Chablis, Premier Cru, AOC
Climat:	Fourchaume
Soil:	Deep Kimmeridgian clay-limestone
Age/Exposure:	Planted 1970 Southwest
Vineyard Area:	0.43 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Chardonnay
Harvest:	Manual
Aging:	1 year in egg-shaped concrete vats and demi-muid then 6 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%