



ESPRIT LEFLAIVE

2020 CORTON GRAND CRU, LES GRANDES LOILIÈRES

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

While the Corton-Charlemagne is presently the only white Grand Cru in the Esprit range, similarly from the hill of

Corton, this sole red Grand Cru on offer comes from the lieu-dit of “Les Grandes Lolières” which is on the Ladoix side, with lovely mid-slope exposition similar to “Les Bressandes.” While there is definite structure to the wine, again there is no heavy-handedness and a grace perhaps only possible in being a pinot noir expressed through the savoir-faire of a chardonnay domaine. Immense potential here.

VINTAGE NOTES

The 2020 vintage was notable for its quality and yield. After a mild autumn and winter, spring started early with sunny weather. Despite lockdown, vineyard work continued. Flowering suggested an early vintage. Despite a cool June, a generous harvest was expected. The summer was hot, with a heat wave in August and welcome rains. Harvesting began in Puligny on August 20, producing grapes in excellent condition with fruity aromas, surprisingly good given the summer heat.

WINEMAKING

Manual harvesting with partial whole bunch vinification, and long maceration in wooden vats with some manual punching down. Aged 15 months in oak barrels (including 30% in new barrels) then 3 months in stainless steel vats.

TASTING NOTES

A superb density and crisp tannins make this a smooth and silky wine. The whole harvest brings aromatic complexity with superb notes of rose.



VINEYARD

Region:	Bourgogne
Sub-region:	Côte de Beaune
Appellation:	Corton, Grand Cru, AOC
Climat:	Les Grandes Lolières
Soil:	Gently sloping, brown clay-limestone mixed with oolitic stones
Age/Exposure:	Planted 1953 Southeast
Vineyard Area:	0.35 ha
Certifications:	Organic, Ecocert 2018

WINEMAKING

Varietals:	100% Pinot Noir
Harvest:	Manual
Aging:	15 months in oak barrels (30% new oak) then 3 months in stainless steel vats

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13.5%