



DOMAINES LEFLAIVE

2022 MÂCON-VERZÉ

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâcaonnais region to explore the family's extensive vineyard holdings which are either owned or leased long term through the family's close knit relationships in the region. The vineyards are all certified Organic and Biodynamic, and the family directly handles all work in the vineyards, harvest, as well as the wines vinification in the Domains cellar in Puligny-Montrachet.

WINE

Whilst a village-level in designation, this eminently drinkable bottling is a fantastic "house-wine" as it delivers the great essence of the area – lovely, floral, fruit, mineral verve, and a balanced finish. The Mâcon-Verzé is a wine of great purity, both floral and mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.

VINEYARDS

Mâcon-Villages; 5 parcels purchased by Domaine Leflaive in 2003 in the Mâcon-Verzé Appellation.

"Escolles": 0.90 ha

"Le Monté": 0.90ha

"En Perret": 1.70 ha

"Les Muses": 2.80 ha

"Les Chênes": 3.00 ha

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

The harvest is entirely manual, with the pressing taking place in Verzé, in buildings purchased at the same time as the vines. The musts are transported every day after decanting to Puligny-Montrachet for fermentation and aging, under the watchful eye of the Domaine Leflaive technical team. Vinification takes place in vats, and aging lasts 15 to 16 months. 78% in stainless steel tanks, 10s% in wooden vats and 12% in French oak barrels (40% of which are new).

TASTING NOTES

"This white is harmonious and creamy in texture, featuring floral, peach, apple tart and lemon cake flavors, all buoyed by vibrant acidity. The oak treatment is subtle, with flashes of baking spices, and this ends with fine length."

— Bruce Sanderson



VINEYARD

Region: Bourgogne
Sub-Region: Mâcaonnais
Appellation: Mâcon-Verzé, AOC
Plot: 9.33 ha
Soil: Calcareous clay
Vine Age: 20+ years
Certifications: Organic - Ecocert
Biodynamic - Biodyvin 1998

WINEMAKING

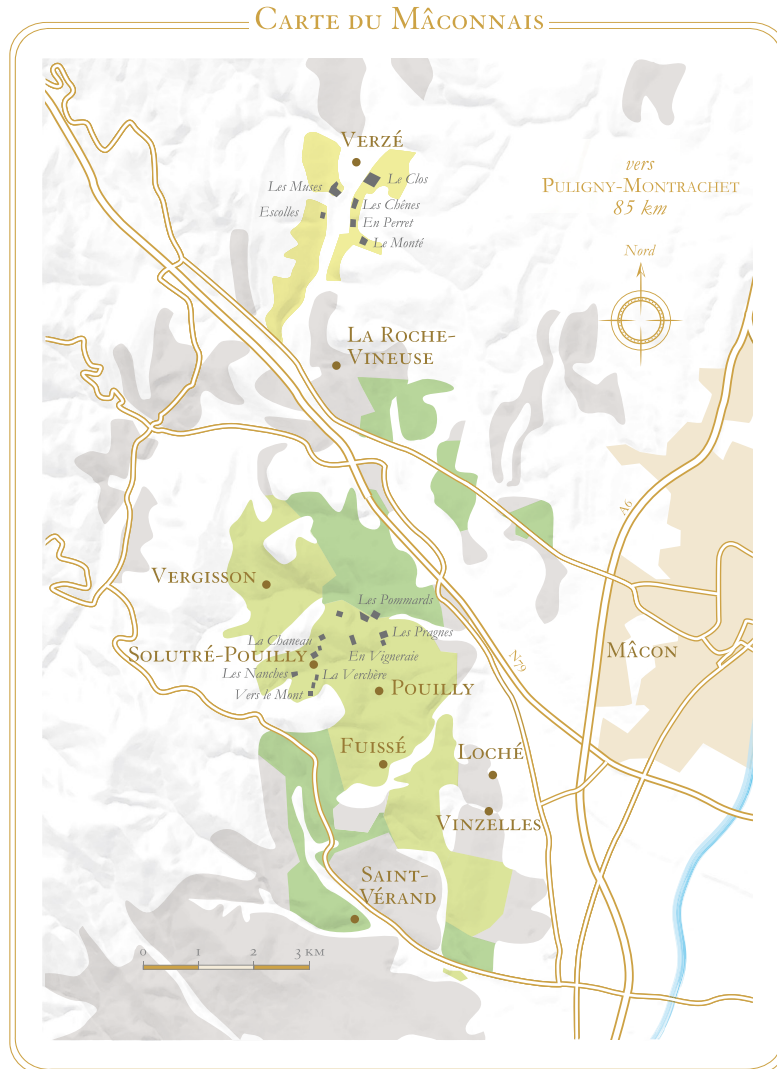
Varietals: 100% Chardonnay
Aging: After 10 months' aging on lees in fermentation containers, the wine is raked into stainless steel tanks and aged on fine lees for 6 months

TECHNICAL DETAILS

Alcohol: 13%



DOMAINES LEFLAIVE



MÂCON-VERZÉ
16,72 HA

Le Clos
Les Muses
Les Chênes
Le Monté
Escolles
En Perret

POUILLY-FUISSÉ
2,63 HA

Les Nanches
Les Pragnes
Vers le Mont
En Vigneraie
La Chaneau

MÂCON-SOLUTRÉ
0,22 HA

La Verchère

SAINT-VÉRAN
0,41 HA

Les Pommards