



DOMAINES LEFLAIVE

2022 BOURGOGNE BLANC

WINERY

Domaines Leflaive represents an extension of Domaine Leflaive in the Mâconnais 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

The Bourgogne Blanc from Domaine Leflaive has the particularity to only come from vineyards located in the town of Puligny, making it easily one of the best Bourgogne Blanc you could get your hands on. This is the perfect first step into the Domaine Leflaive's unique offerings.

VINEYARDS

The family works with long term agreement; the plots are owned by members of the family or long-time friends of the family. All vineyards are farmed biodynamically.

The parcels are situated in the town of Puligny-Montrachet on the south side towards Chassagne-Montrachet: Bluses, Pré la Dame, Femelotte, Champ Perrier and Equince.

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, 24-hour decanting, followed by settling and racking. Fermented in French oak barrels, 10% of which are new. After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

TASTING NOTES

"The 2021 Bourgogne Blanc has a focused bouquet with citrus peel, grass clippings and marine influences. The palate is well-balanced and simple with fine acidity, moderate length and cooking apple on the finish. Fine."

— Neal Martin, January 2024



VINEYARD

Region: Bourgogne
Appellation: Bourgogne AOC
Plot: 1.5 ha
Soil: Clay-limestone
Certifications: Organic - Ecocert 1992;
Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
Aging: 12 months in French oak barrels, 10% new,
followed by 6 months in vats

TECHNICAL DETAILS

Alcohol: 13%