



# DOMAINES LEFLAIVE



## 2022 POUILLY-FUISSÉ EN VIGNERAIE

### 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

This has a step up in complexity and longevity from the "normal" Pouilly-Fuissé — shows nicely generous and precocious fruit with a serious backbone thanks to the poor soil it is grown on.

### VINEYARDS

**Pouilly-Fuissé;** 1 parcel, 0.234 hectares (0.88 acres). Planted in 1996. Shallow calcareous clay at the foothill of the Roche de Solutre; Precocious vineyard

### 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

Hand harvested, sorted and pressed in Mâcon, the wine is decanted overnight and brought back to Puligny for both fermentation and aging at the Domaine. Fermented entirely in French oak barrels, and further aged for 12 months, followed by 6 months in stainless steel.

### TASTING NOTES

"Intense and expressive, this white features apricot, peach, briny mineral and pastry flavors. Balanced and supple, with a firm line of acidity for structure. It all comes together nicely on the lengthy finish." — *Bruce Sanderson*

### VINEYARD

Region:	Bourgogne
Sub-Region:	Mâconnais
Appellation:	Pouilly-Fuissé, AOC
Climat:	En Vigneraie
Soil:	Shallow calcareous clay
Vine Age:	Planted in 1996
Certifications:	Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

### WINEMAKING

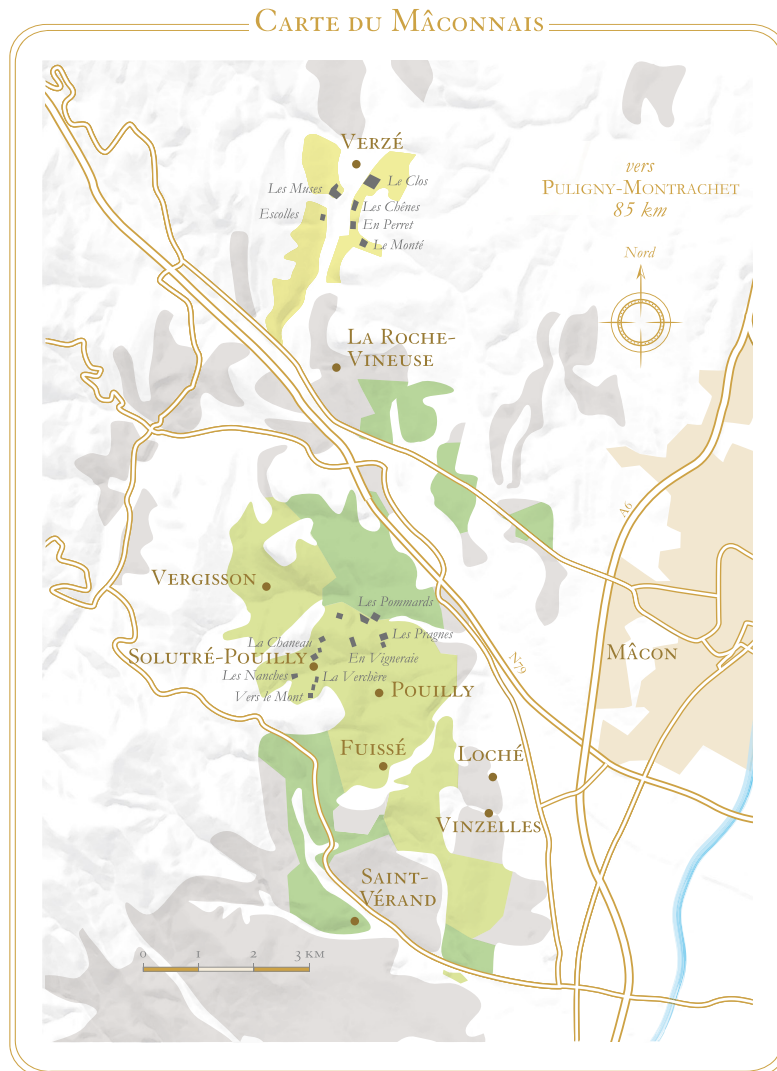
Varietals:	100% Chardonnay
Aging:	12 months in French oak barrels, then 6 months in stainless steel vat before bottling

### TECHNICAL DETAILS

Alcohol:	13%
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# 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*