



# DOMAINES LEFLAIVE

## 2022 POUILLY-FUISSÉ “LA CHANEAU”



### 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

From a different single-vineyard plot fractionally larger at 0.27 hectares, this cru is much more steeply-sloped and the calcareous clay soil is rich in iron. The precision and intensity of this terroir is readily apparent in its high-toned tension. The higher portion of red clay and iron gives to this wine a depth and intensity that would challenge some Côte de Beaune. Usually fares better in hot vintage thanks to its water reserve brought by its clay soil.

### VINEYARDS

**Pouilly-Fuissé;** 1 parcel, 0.276 hectares (0.68 acres). Planted in 1980 and 1995. Calcareous clay soil rich in iron; Very steep slope at the foothill of the Roche de Solutre; Eastern exposure.

### 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

Fermented entirely in French oak barrels, and further aged for 12 months in barrel, followed by 6 months in vats before bottling.

### TASTING NOTES

“Though creamy in texture, this white is also lithe and well-delineated, courtesy of its lively acidity. Peach, apple and floral flavors abound, while flashes of butterscotch and pastry accents linger.” — *Bruce Sanderson*

### VINEYARD

- Region: Bourgogne
- Sub-Region: Mâcaonnais
- Appellation: Pouilly-Fuissé, AOC
- Climat: La Chaneau
- Plot: 0.276 ha
- Soil/Exposure: Calcareous clay rich in iron  
Eastern exposure
- Vine Age: Planted in 1980, 1995
- Certifications: Organic - Ecocert 1992;  
Biodynamic - Biodyvin 1998

### WINEMAKING

- Varietals: 100% Chardonnay
- Aging: 12 months in oak barrels,  
then 6 months in stainless steel

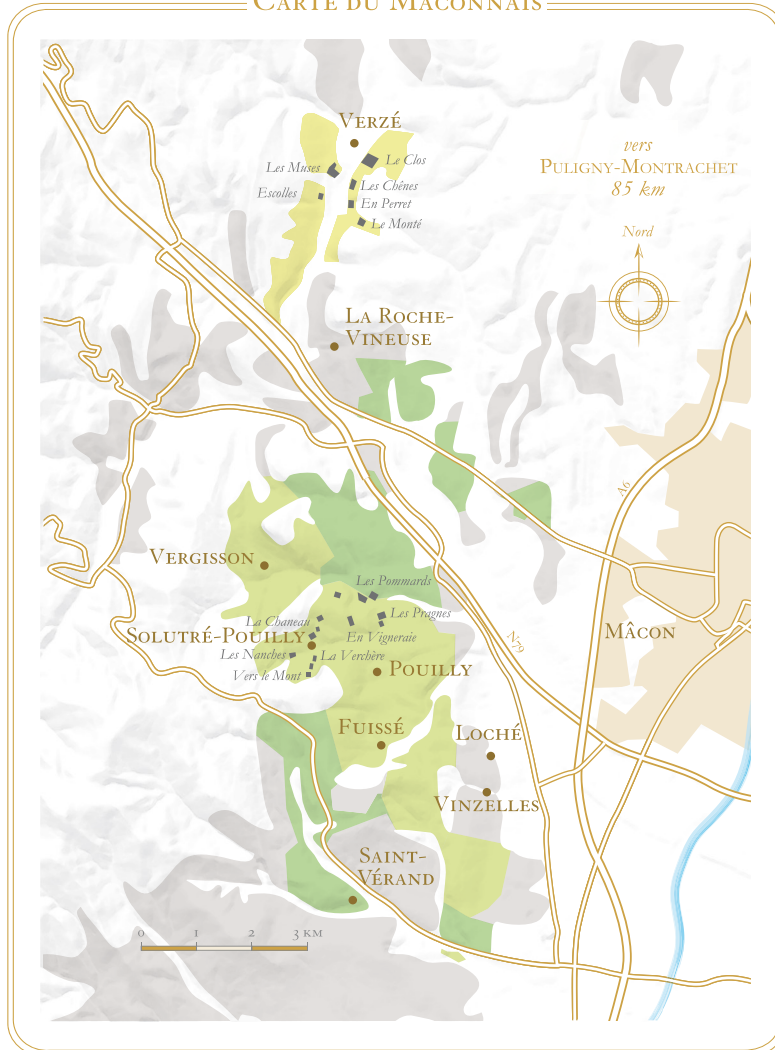
### TECHNICAL DETAILS

- Alcohol: 13%



# DOMAINES LEFLAIVE

## CARTE DU MÂCONNAIS



**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*