



DOMAINES LEFLAIVE



2022 MÂCON-VERZÉ “LES CHÊNES”

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 two distinct parcels (one of which was planted in 1935), this is a terroir that transmits beautiful balance, intensity, and elegance all in one. A climat worthy of its growing pedigree and absolutely delicious in the practiced custody of Domains Leflaive.

VINEYARDS

Clay-limestone terroir with little depth before reaching the bedrock. Gentle to very steep slopes. Surface area: 3.43 ha located in the heart of the Verzé valley, “Les Chênes” comprises two south-west-facing parcels

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

After 10 months' ageing on lees in fermentation containers, the wine is racked into stainless steel tanks and aged on fine lees for 6 months.

TASTING NOTES

“Nicely framed with toasty oak and pastry accents, this rich white exhibits peach, apple tart and grapefruit flavors. An underlying mineral element emerges as this plays out on the finish.” — *Bruce Sanderson*

VINEYARD

Region: Bourgogne
 Sub-Region: Mâconnais
 Appellation: Mâcon-Verzé, AOC
 Vineyard: Les Chênes
 Plot: 3.43 ha
 Soil: Shallow calcareous clay
 Vine Age: Planted in 1935, 1973, 2022
 Certifications: Organic - Ecocert 1992;
 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
 Aging: 12 months in oak (20% new then 6 months in stainless steel vat before bottling)

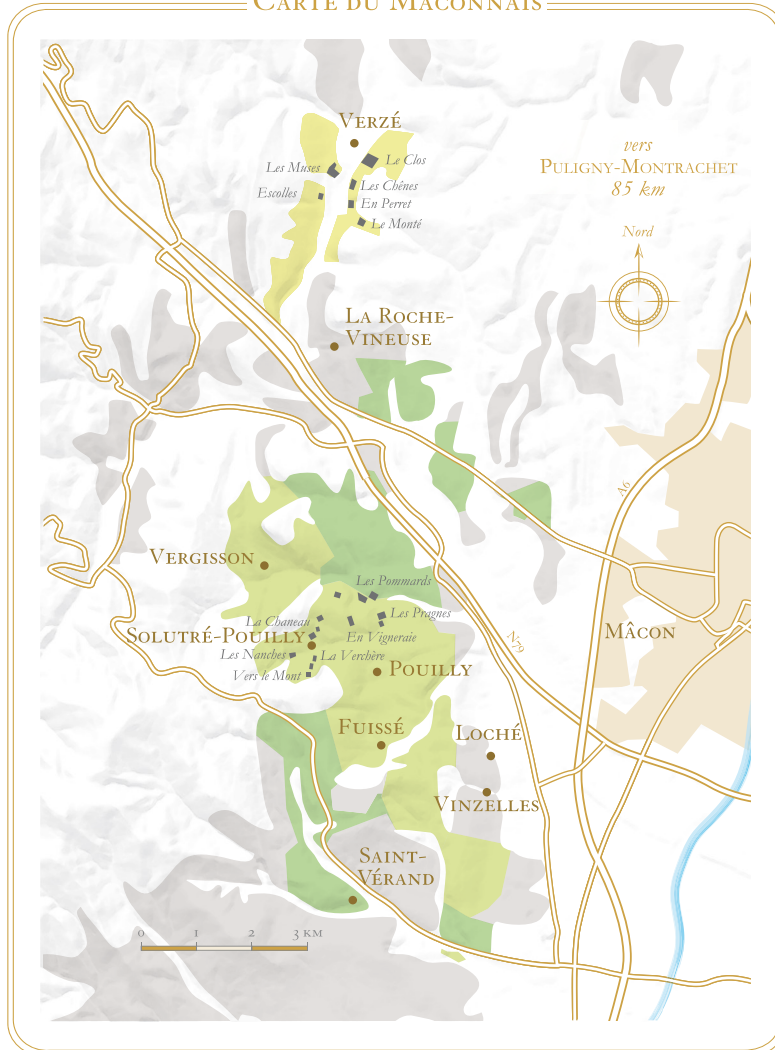
TECHNICAL DETAILS

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