



DOMAINES LEFLAIVE

2022 POUILLY-FUISSÉ

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 is the flagship appellation of the Mâconnais area, distinguished for many years as the source of top, mineral-driven wines from the Roche de Solutré (Rock of Solutré). This "basic" bottling is anything but that – from an area just over 2 hectares, this far over-delivers with mineral complexity.

VINEYARDS

A blend of 12 parcels located around the Roche de Solutré, with south-east to south-west exposure, planted in shallow clay-limestone soils.

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

Vinification takes place in vats, and ageing lasts from 15 to 16 months. Pressing: Long, gentle pneumatic pressing, 24-hour settling, followed by racking. Fermentations: 25% in cement eggs and 75% in oak barrels, 15% of which are new.

TASTING NOTES

"There's fine concentration to this white, lending viscosity to the texture and embracing flavors of peach, white flowers and honeydew melon. Light baking spice and pastry notes linger on the finish." — *Bruce Sanderson*



VINEYARD

- Region: Bourgogne
- Sub-Region: Mâconnais
- Appellation: Pouilly-Fuissé, AOC
- Plot: 2.16 ha
- Soil: Shallow calcareous clay located around the Roche de Solutre
- Vine Age: Planted in 1996
- Certifications: Organic - Ecocert 1992; Biodynamic - Biodyvin 1998

WINEMAKING

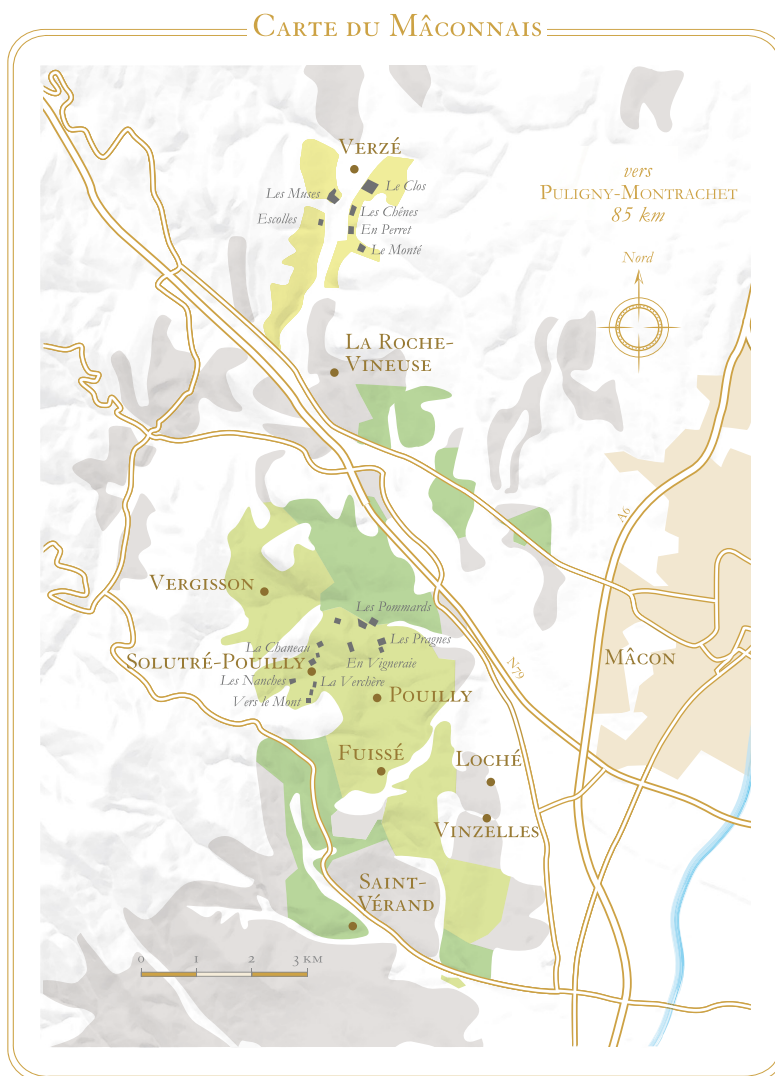
- Varietals: 100% Chardonnay
- Aging: 12 months in oak (15% new) and 25% in cement eggs, then 6 months in stainless steel vat before bottling

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