



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2022 PULIGNY-MONTRACHET PREMIER CRU LES PUELLES

WINERY

The roots of the Leflaive family go back to 1717 when Claude Leflaive took up residence in Puligny-Montrachet, intent upon cultivating several acres of vineyards. The domaine, in its present form, was created by Joseph Leflaive between the years of 1910-1930, as a result of his successive purchases of vineyards and houses.

WINE

This climat is located in the town of Puligny just north of the Bâtard and Bienvenues Bâtard Montrachet with the same altitude and soil. This climat is often considered as the best Premier in Puligny and can rival its neighbors in some vintages where its minerality will contrast with the intensity of the two Bâtards.

VINEYARDS

Les Pucelles – 3 parcels in Puligny-Montrachet, 3ha 06a (7.56 acres)

“**le clos du meix**”: 26 ouvrées (2.77 acres), planted in 1981 and 1985

“**la grande**”: 29.5 ouvrées (3.12 acres), planted in 1954, 1957, 1958, 1961, 1963

“**la petite**”: 8.5 ouvrées (0.91 acre) planted in 1969

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, decanting over 24 hours, then racking and running into cask of the must. Alcoholic fermentation in oak casks, 25% new (maximum 1/2 Vosges, minimum 1/2 Allier). After 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling. Fining and very light filtering if necessary.



VINEYARD

Region: Bourgogne
 Sub-Region: Côte de Beaune
 Appellation: Puligny Montrachet, Premier Cru, AOC
 Climat: Les Pucelles
 Soil: Calcareous clay
 Age/Exposure: Planted in 1954, 1957, 1958, 1961, 1963, 1969, 1981, 1985
 Southeast exposure
 Altitude: 230m
 Certifications: Organic - Ecocert 1992
 Biodynamic - Biodyvin 1998

WINEMAKING

Varietals: 100% Chardonnay
 Aging: 12 months in oak casks - 25% new, followed by 6 months in stainless steel

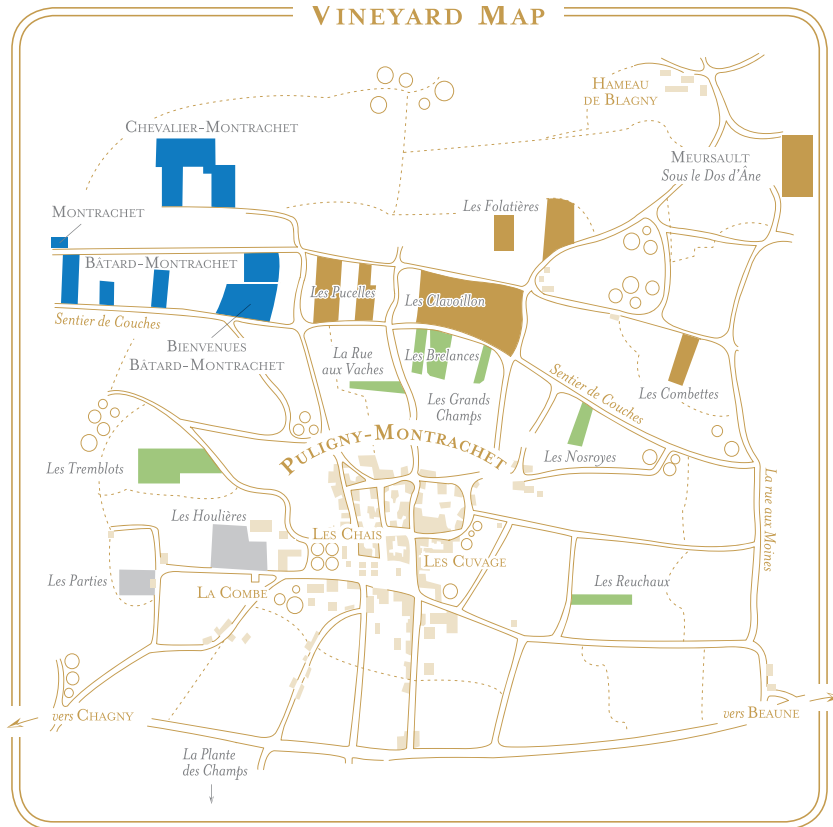
TECHNICAL DETAILS

Alcohol: 13%



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GRANDS CRUS 4,8 HA

Montrachet
Chevalier-Montrachet
Bâtard-Montrachet
Bienvenues Bâtard-Montrachet

PREMIERS CRUS 10,8 HA

Puligny-Montrachet Les Pucelles
Puligny-Montrachet Les Combettes
Puligny-Montrachet Les Folatières
Puligny-Montrachet Le Clavoillon
Meursault *Sous le Dos d'Âne*

**PULIGNY-MONTRACHET
VILLAGE 4,1 HA**

Les Tremblots
La Rue aux Vaches
Les Brelances
Les Grands Champs
Les Nosroyes
Les Reuchaux

BOURGOGNE BLANC 4,3 HA

Les Parties
Les Houlières
La Plante des Champs

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