

ESPRIT LEFLAIVE

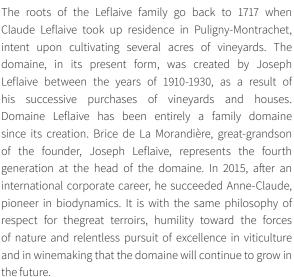


WINERY

SPRIT

SOUS LA VELLE

Trage limite à 1181 houteilles et 97 may



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A selection of unique wines, Esprit Leflaive was born in the 2018 vintage. At the crossroads of fabulous terroirs from Burgundy and an expertise in Chardonnay and Pinot Noir, Esprit Leflaive ventures beyond the Côte de Beaune and the Mâconnais, to Chablis and the Côte de Nuits, to explore the wider Burgundy.

VINEYARDS

WINE

Located on a gentle, south east facing slope at the foot of the Mersault hill, west of Auxey-Duresses. The soils around Saint-Romain are quite varied, with the terroir favoring the growth of healthy Pinot Noir. The appellation covers both elegant perfumed red wines from Pinot Noir in addition to white wines from Chardonnay showing plenty of minerality.

VINTAGE NOTES

After a particularly short winter, the months of February and March were almost spring-like, and dry, with a day of record heat for the season on the 27th of February. The vines registered the message of nature, woke up early, and started growing. However, the weather returned to seasonal cold days from 5th April. The season's first-morning frost was followed by four other episodes lasting until 7th May. The summer of 2019 was one of the hottest to date with two heat waves: one at the end of June and the other at the end of July. It exceeded 40°C in some places and signs of burning appeared on some bunches. Fortunately, the month of August was cooler with rain on the 10th and 12th of August, allowing the vines some relief.

WINEMAKING

Manual harvesting, pneumatic pressing and alcoholic fermentation in oak barrels. Aged 12 months in oak barrels (including 15% new barrels) then 6 months in stainless steel vats.

TASTING NOTES

A refined and beautifully complex wine driven by notes of pear, lemon and brioche with a refreshing mineral finish.

VINEYARD

Region: Bourgogne

Sub-region: Côte de Beaune

Appellation: Saint-Romain AOC

Climat: Sous la Velle

Soil: Limestone marls with clay patches

Age/Exposure: Planted 1968

East

Vineyard Area: 0.50 ha

Certifications: Organic, Ecocert 2018

WINEMAKING

Varietals: 100% Chardonnay

Harvest: Manual

Aging: 12 months in oak barrels (15% new oak)

then 6 months in stainless steel vats

TECHNICAL DETAILS

Yeast: Native Alcohol: 13.5%

