



DOMAINE LEFLAIVE

# Bourgogne Blanc 2022

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## ORIGINE

Clay-limestone soil.

Surface area: 1.50 ha located in the commune of Puligny Montrachet (Bluses, Pré la Dame, Femelotte, Champ Perrier, Equince)

## METHOD OF CULTURE

The vines are cultivated biodynamically.

## GRAPE VARIETY

Chardonnay

Label : Leflaive & Associés

## WINE MAKING

Harvesting is entirely manual.

Vinification takes place in vats, and the wine is aged for 15 to 16 months.

Pressing: Long, gentle pneumatic pressing, 24-hour decanting, followed by settling and racking.

Fermentation: In oak barrels, 10% of which are new.

Ageing: After 12 months in barrel, the wine is aged for 6 months in vats, where it is prepared for bottling.

Fining: Homeopathic fining (fish glue) and very light filtration if necessary.



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