DOMAINE LEFLAIVE

Bourgogne blanc
2023

ORIGINE
Clay-limestone soil.
Lieux-dits : Les Houlières, Les Parties and La Plante des Champs.
Surface: 6ha96a (17.2 acres).

METHOD OF CULTURE
Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into barrels.
Alcoholic and malolactic fermentation in oak casks.
Aging 12 months in barrels on lees then 10 months in stainless steel tank on fine lees.
Optional fining and light filtration if necessary.

GRAPE VARIETY
Chardonnay

WINE MAKING
Biodynamic.
Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring.



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