



DOMAINE LEFLAIVE

1er Cru
CLAVOILLON
Puligny-Montrachet
2023

ORIGINE

Sol argilo-calcaire
1 parcel, "Clavoillon".
Years when planted: 1959,1960,1962,1972, 1973, 1981, 1983 and 1988.
Surface: 4ha 79a (11.84 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, then racking and running into cask of the must.
Alcoholic fermentation in oak casks, 22% new (maxi 1/2 Vosges, mini 1/2 Allier).
Maturing: after 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Homeopathic fining and very light filtering 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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