

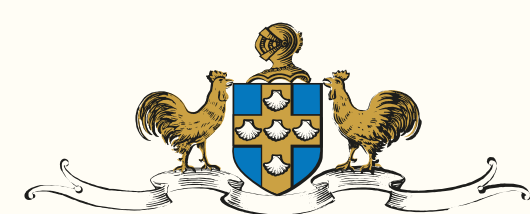
DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

2023 VINTAGE - EN PRIMEUR



ARMIT WINES



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717

It is with great pleasure that we bring you the 2023 vintage from Domaine Leflaive. Representing this coveted address in Puligny-Montrachet has been a source of pride for Armit Wines for over two decades, and today's release is without exception: Brice de la Morandière has crafted a superb family of wines in 2023, and the character of the vintage played straight into his hand. From the delicious Bourgogne Blanc to the sought-after Grand Cru expressions, each wine shares a common thread: a pure and delicious expression of one of the world's most extraordinary white wine terroirs.

Brice de la Morandière, Anne-Claude's nephew, now works side by side with the current regisseur, Pierre Vincent. The duo have built on the Domaine's heritage by introducing important innovations in the cellar. From 2016, wines are subjected to less racking and pumping over, whilst bottling is handled with even greater care: DIAM corks are used to seal the bottles, a further testimony to the meticulous approach of the Domaine and their quest to preserve the arresting beauty of their wines.

We encourage you to register interest at the earliest opportunity, but please note that demand far exceeds the very limited supply and will be sold strictly by allocation.



Brice de La Morandière

“It is simple to express the beauty and diversity of the 'Climats' of Burgundy. These 'Climats' amaze me, sometimes surprise me, and always move me.”

Brice de La Morandière





The Vintage

2023

Each year, our Master Sommelier and Burgundy buyer, Nicolas Clerc, travels to the region to gain first-hand insights from our producers about the vintage. Speaking with Brice and Pierre at Domaine Leflaive is always a true pleasure.

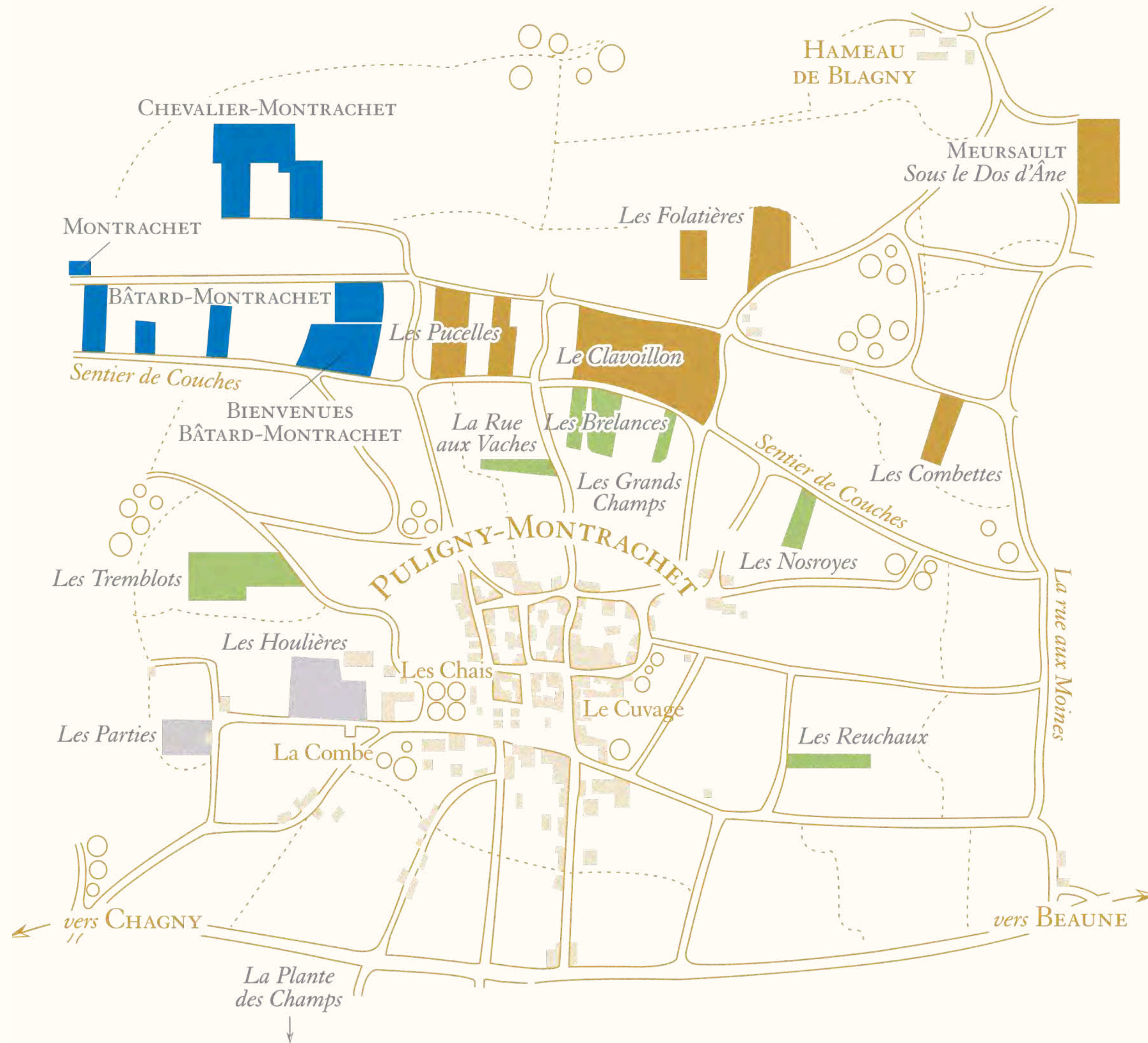
As Brice de la Morandière tells us, "This vintage was early, like the previous one, with significant heat waves that accelerated the ripening of the grapes. Thanks to our new 'cuvage' and the flexibility of the Domaine's team, each plot was harvested at the right time. The 2023s are rich, aromatic and fruity with notes of pear, peach and white apricot.

A rare enough fact worth noting: the 2023 vintage, generous in quantity and balanced in quality, follows an equally magnificent and tasty 2022 vintage. Winter was once again mild, with little rain. At the end of winter, in February and March, conditions were cooler and more regular. As spring awakens, April was temperate, with no morning frosts or excessively low temperatures. May was cool and rainy, which helped to replenish the water table. This weather continued until mid-June, with warmer days and cool nights. These conditions were excellent for good vine and flower development.

At the beginning of July, we had a small heat wave with the development of numerous thunderstorms throughout the month, fortunately without any consequences for the vines other than regular rainfall, which kept the soil cool and irrigated the vines. The heat returned at the beginning of August, with wide temperature variations between night and day, which was very favourable to the development of the vines. The stormy weather returned in mid-August in a much hotter environment, alternating with regular rainfall. From August 18th to 24th, we experienced a week of intense heat, with a peak of 37° on August 24th, accompanied by rain the following day.

These conditions pushed the vines to develop very rapidly. Paradoxically, a week before the harvest we also noticed that, depending on the plots, their load and their age, levels of ripeness were very disparate. We started harvesting on August 29th with a reduced team, to give extra ripening time to parcels that needed to wait. From September 2nd, we accelerated the harvest as the heat wave returned. 2023 is the first year that we stopped harvesting at 2pm at the Domaine. It is to be expected that we will have to adopt this tempo in subsequent years."

The Vineyards



- **Bourgogne:**
Les Parties, Les Houlières and La Plante des Champs.
Hectares: 4.31
Years planted: 1979 – 2003
- **Puligny-Montrachet Village:**
Les Tremblots, La Rue aux Vaches, Les Brelances, Les Grands Champs, Les Nosroyes, Les Reuchaux
Hectares: 4.70
Years planted: 1955 – 2003
- **Premier Crus:**
Chassagne-Montrachet 1er Cru La Maltroie
Hectares: 0.17
Years Planted: 2005 - 2006

Puligny-Montrachet 1er Cru Clavoillon
Hectares: 4.79
Years Planted: 1959 - 1988

Puligny-Montrachet 1er Cru Les Folatières
Hectares: 1.60
Years Planted: 1962 - 1999

Puligny-Montrachet 1er Cru Les Combettes
Hectares: 0.73
Years Planted: 1963 - 1972

Puligny-Montrachet 1er Cru Les Pucelles
Hectares: 2.75
Years Planted: 1957 - 1985
- **Grand Crus:**
Bienvenues-Bâtard-Montrachet Grand Cru
Hectares: 1.15
Years Planted: 1958 - 1959

Bâtard-Montrachet Grand Cru
Hectares: 1.72
Years Planted: 1962 - 1989

Chevalier-Montrachet Grand Cru
Hectares: 1.79
Years Planted: 1955 - 1980

Le Montrachet Grand Cru
Hectares: 0.08
Years Planted: 1960

Domaines Leflaive Wines

Domaines Leflaive is how Brice de la Morandière is extending Domaine Leflaive's biodynamic viticultural philosophy beyond Puligny Montrachet. Parcels in Mâcon Verzé, Mâcon Solutré, Saint Véran and Pouilly Fuissé provide Chardonnay grapes to be vinified by the team at the Leflaive cellar. The result is an iconic collection of expertly crafted Chardonnays which effortlessly marry power, elegance and great focus.

The terroirs of the Mâconnais region are geologically very close to those of Puligny. They are often unfairly underestimated. As a discreet reminder of the family's presence in the Mâconnais region, these wines are simply marked "Domaines Leflaive" and offer a wonderful introduction to the Leflaive wines.



**Mâcon-Solutré
2023**

£227 per 6x75cl IB



**Pouilly-Fuissé
2023**

£340 per 6x75cl IB

Domaine Leflaive Wines



Bourgogne Blanc
2023

£415 per 6x75cl IB

Puligny-Montrachet
2023

£715 per 6x75cl IB

Puligny-Montrachet
1er Cru Clavoillon
2023

£595 per 3x75cl IB

Puligny-Montrachet
1er Cru Les Foliatières
2023

£832 per 3x75cl IB

Puligny-Montrachet
1er Cru Les Combettes
2023

£1,173 per 3x75cl IB

Puligny-Montrachet
1er Cru Les Pucelles
2023

£1,375 per 3x75cl IB

Domaine Leflaive Wines

The Grand Crus



Bienvenues-Bâtard-
Montrachet Grand Cru
2023

£2,550 per 3x75cl IB



Bâtard-Montrachet
Grand Cru
2023

£2,875 per 3x75cl IB



Chevalier-Montrachet
Grand Cru
2023

£3,495 per 3x75cl IB

These rare wines are placed on a narrow strip of land a few kilometers long in the Côte de Beaune, the heart of which is in Puligny-Montrachet. The Benedictine and Cistercian monks had already perceived its fertile nature. The grands crus are the synthesis of what the terroirs of Burgundy provide most successfully: poor soil, ideal exposure, a mid-slope location, good drainage. Old vines too, those that make great wines: the structure and substance are contained in these small clusters of grands crus with limited yields.

Domaine Leflaive owns 4.8 hectares of grand crus in Bienvenues-Bâtard-Montrachet, Bâtard-Montrachet, Chevalier-Montrachet and Montrachet. Names that have survived centuries and run through the most fervent thoughts of enthusiasts around the world today. The teams at the Domaine are aware of how lucky they are to work this precious terroir every day.





To enquire about your allocation for the 2023 releases from Domaine Leflaive En Primeur, please contact your account manager or email clients@armitwines.co.uk at your earliest convenience.

Due to high demand and limited quantities, all Leflaive wines are sold by allocation only and we kindly request balanced orders. We will prioritise customers who buy broadly across the range.

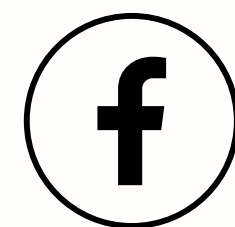
Contact Us

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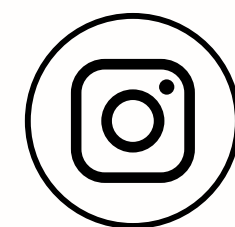
T: +44 020 7908 0626
clients@armitwines.co.uk

or contact your account manager directly.

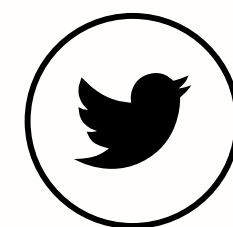
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