

BÂTARD-MONTRACHET GRAND CRU 2020

It is said that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Batard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Batard Montrachet.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Blending of vines located on the villages of Puligny-Montrachet and Chassagne-

Montrachet.

Wine-Growing method: sustainable

Harvest: 100 % manual Soil : calcareous clay Production area : 11,22 ha Altitude : 230-250 m

Average age of vines: 46 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100% whole grapes Finning: Yes

Filtration : Yes (Lenticulaire)

20 months (whose 8 months in stainless steel tank) 100 % oak barrels (whose 30% of new oak)

13,50% vol.

TASTING

Tasting note

Wine of powerful and generous character. The nose has notes of lemon but also notes of butter and vanilla . The palate is fairly tensed with acidity. The wine is fat with maturity and fills the mouth with flavor. It needs time to be tasted in its peak. It may deserve to be placed in carafe two hours before.

Food pairings

Perfect with fatted chicken from Bresse with a creamy sauce and mushrooms.

Serving temperature: 12-14°C

Should be drunk between: 2024-2029

