Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU
2017

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



VINEYARD

Blending of vineyards located on the villages of Puligny-Montrachet and Chassagne-Montrachet.
Wine-Growing method : sustainable
Harvest: 100 % manual
Soil : calcareous clay
Production area : 11,86 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 .
50% crushed grapes, 50% whole berries

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

13,5% 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 Bresse fattened chicken with a creamy morel sauce.

Serving temperature : 12-14°C

Should be drunk between : 2023-2028

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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