

## 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.



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### 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

