

BÂTARD-MONTRACHET GRAND CRU 2017

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

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 vines 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

Finning: yes Filtration: yes

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

13% 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: 2023-2028

