

BÂTARD-MONTRACHET GRAND CRU 2013

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.



VINEYARD

Blending of vines located on the villages of Puligny-Montrachet and Chassagne-Montrachet.
Maximum yield authorized : 48 hl/ha
Wine-Growing method : sustainable
Harvest: 100 % manual
Soil : calcareous clay
Production area : 11,86 ha
Altitude : 230-250 m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100% crushed grapes
Fining: yes

16 months (with 4 months in stainless steel tank) 100 % oak barrels (with 25% 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 fatted chicken from Bresse with a creamy sauce and mushrooms.

Serving temperature : 12-14°C

