



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU 2008

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.

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% whole berries

Fining: yes

16 months (whose 4 months in stainless steel) 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 fatted chicken from Bresse with a creamy sauce and mushrooms.

Serving temperature : 12-14°C

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

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