

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2021

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

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Vineyard located right above Bienvenues-Bâtard-Montrachet in the direction of le Montrachet in the South part of the shoulder of the hill.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : Calcareous clay

Production area : 11.22 ha

Altitude : 230-250 m

Average age of vines : 50 years

VINIFICATION

100% Chardonnay

100% whole berries

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13,5% vol.

TASTING

Tasting note

A wine of great presence with ripe and floral aromas. The mouth is supple with a mineral freshness and a length that gives the finish of this wine a very nice relief.

Food pairings

Ideal with refined dishes and complex textures such as foie gras, lobster or golden sweetbreads served with a buttery and creamy sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

