



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2020

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" (Bâtard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

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 : 11.73 ha
Altitude : 230-250 m
Average age of vines : 50 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries
Finning: Yes
Filtration : Yes (Lenticulaire)

20 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 33% of new oak)

13,50% vol.

TASTING

Tasting note

Rich green gold in color, this wine has opulently fragrant and very expressive aromas. The palate is powerfully structured, with thrilling fruit concentration and magnificent length. Finesse, complexity and elegance.

Food pairings

Ideal with sophisticated food and complex textures: foie gras, caviar, lobster, firm white flesh fish such as Lotte and lean meat like veal and chicken served in a buttery and creamy sauce.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

Olivier Leflaive

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

LABUS DALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION



olivier-leflaive.com