



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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
Fining: yes
Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25 to 30% of new oak)
13,5% 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

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