BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE
2017

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

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 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 monkfish and lean meat like veal and chicken served with morel sauce.

Serving temperature : 12-14°C

Should be drunk between : 2023-2028

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

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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