



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2020

This lands, lower than the other on the famous Mont-Rachet, have been given to their serfs who would Appellees "Welcome".(Bienvenue)



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

Unique vineyard, planted in 1972, producing only 600 bottles annually.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : calcareous clay, limestone
Production area : 3,68 ha
Altitude : 230-250 m
Average age of vines : 44 years

VINIFICATION

100% Chardonnay
100% whole grappe
24h static settling
Alcoholic and malolactic fermentations in oak barrels
20 months (whose 8 months in stainless steel)
100% oak barrels (of one vintage)
13,50% vol.

TASTING

Tasting note

A noble wine with exceptional purity and aromatic finesse, flowers of the vine, preserved citrus, grilled almond. The palate is elegant. A wine with a promising future.

Food pairings

Perfect with grilled lobster and crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

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



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