

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2020

This lands, lower than the others on the famous Mont-Rachet, have been given by the lords to their serfs who would name them "Welcome".(Bienvenues)



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

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

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
20 months (whose 8 months in stainless steel)
100% oak barrels (of one vintage)
13,5% vol.

TASTING

Tasting note

A noble wine with exceptional purity and aromatic finesse, vine flowers, preserved citrus, roasted almonds. The palate is elegant. A wine with a promising future.

Food pairings

Perfect with grilled lobster.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

