Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100% whole berries

18 months (whose 5 months in stainless steel)
100 % oak barrels (of one vintage)

14,5% 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 : 2024-2029

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