Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU
2018

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

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

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 4 months in stainless steel)
100 % oak barrels

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 : 2023-2028

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