



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2018

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



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

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

VINIFICATION

100% Chardonnay

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

100% whole berries

Fining: yes

Filtration : yes

18 months (whose 4 months in stainless steel) 100 % oak barrels

13,5% vol.

TASTING

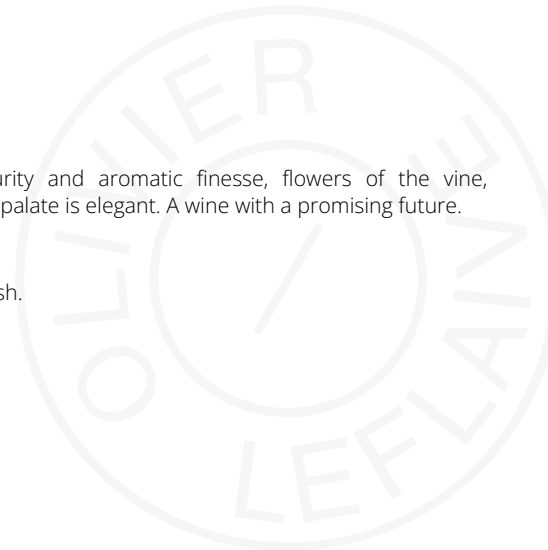
Tasting note

A noble wine with exceptional purity and aromatic finesse, 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



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



olivier-leflaive.com