Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2017

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)



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

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

14% 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