



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 years

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

17 months (whose 5 months in stainless steel)

100 % oak barrels (of one vintage)

13% 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

Should be drunk between : 2023-2028

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



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