



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2015

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



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 : 48 years

VINIFICATION

100% Chardonnay

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

100% crushed grapes

Fining: yes

Filtration : yes (with lenticular filter)

17 months (whose 4 months in stainless steel) 100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

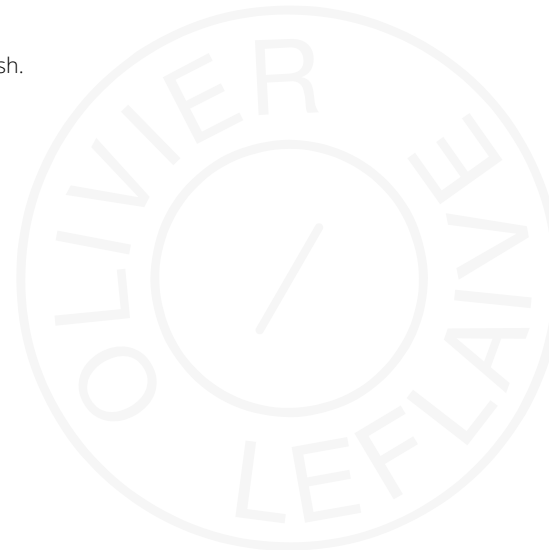
Tasting note

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



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



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