Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2022

It is told the lord of Puligny-Montrachet shared his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three climates have kept their names Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

This cuvée comes from a blend of two small plots in the Climat. One is located on the Chassagne-Montrachet side, close to Criots-Bâtard-Montrachet and the other is located immediately above Bienvenues-Bâtard-Montrachet going towards Montrachet. Thick brown limestone and clayey soils. Planted in 1962 and 1975.
Wine-Growing method : HVE 3 (High Environmental Value, level 3)
Harvest: 100% manual

Soil : Calcareous clay
Production area : 11.22 ha
Altitude : 230-250 m
Average age of vines : 56 years

VINIFICATION

100% Chardonnay

100% whole berries
24h static settling
Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Bâtard-Montrachet is a powerful and voluminous wine on the palate, revealing a rare complexity. It offers a texture rich in dried fruits and sappy notes, ending with a saline finish. Its slightly reductive and tense structure perfectly reflects its Puligny-Montrachet terroir.

Food pairings

Ideal with refined dishes and complex textures such as foie gras, lobster or golden sweetbreads served with a buttery and creamy sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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