



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

## BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2022

It is said that the lord of Puligny-Montrachet divided 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 name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet.



### VINTAGE

The 2022 vintage brought serenity back to the vineyard with a heathy 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

Vineyard located right above Bienvenues-Bâtard-Montrachet in the direction of le Montrachet in the South part of the shoulder of the hill.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : Calcareous clay

Production area : 11.73 ha

Altitude : 230-250 m

Average age of vines : 50 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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