

BÂTARD-MONTRACHET GRAND CRU 2023

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" (Batard). Each had his hand and three Climats have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Batard Montrachet.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Thick brown limestone and clayey soils. Blending of vines located on the villages of Puligny-Montrachet and Chassagne-Montrachet.

Wine-growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 11,22 ha

Altitude : 230-250 m

Average age of vines : 46 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

14% vol.

TASTING

Tasting note

A wine of great elegance and finesse, with notes of fresh almond and white flowers that bring a particular delicacy. On the palate, it is both powerful and airy, offering a silky texture that perfectly underlines its balance and complexity.

Food pairings

Ideal with a fillet of pike-perch with Burgundy Chardonnay sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

