



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 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" (Bâtard). Each had his hand and three Climats have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-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

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 : 57 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)

14% vol.

TASTING

Tasting note

A wine subtly balanced between finesse, power and richness. It reveals toasted notes and dried fruits, with almost camphorated nuances of plant essences, offering a remarkable aromatic complexity and a beautiful depth in the mouth.

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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