Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU
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

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 25% of new oak)

13,5% vol.

TASTING

Tasting note

Nose of beautiful aromatic complexity. The smoky and peppery notes mingle with apricot and almond. The mouth is a beautiful echo of this tender and potent nose. Awesome length in the mouth.

Food pairings

Ideal with pike-perch fillet with Burgundy Chardonnay sauce.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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