

## BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2022

This lands, lower than the others on the famous Mont-Rachet, have been given by the lords to their serfs who would name them "Welcome". (Bienvenues)



### 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

Single vineyard, planted in 1972, producing only 600 bottles annually.  
Wine-Growing method : Sustainable  
Harvest: 100% manual  
Soil : Calcareous clay  
Production area : 3,68 ha  
Altitude : 230-250 m  
Average age of vines : 44

### VINIFICATION

100% Chardonnay  
100% whole grapes  
24h static settling  
Alcoholic and malolactic fermentations in oak barrels  
18 months (whose 6 months in stainless steel)  
100% oak barrels (whose 25% of new oak)  
13,5% vol.

### TASTING

#### Tasting note

Wine of beautiful aromatic complexity where candied citrus fruits and delicate floral nuances, such as hawthorn and lilac, intertwine. The finish is persistent with slightly spicy and vanilla touches, signature of its ageing on lees.

#### Food pairings

Ideal with anchovy mousse, red mullet risotto or even poached chicken.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2026-2035

