



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU 2022

This lands, lower than the other on the famous Mont-Rachet, have been given to their serfs who would Appellees "Welcome".(Bienvenue)



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

Unique vineyard, planted in 1972, producing only 600 bottles annually.
Wine-Growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous clay, Limestone
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)
13,50% 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 aging 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

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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