Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU
2024

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



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

This vintage is made from a very small plot located in the central part of the Climat. Planted in 1972 on an exceptional terroir with brown limestone and clay soils.
Wine-growing method : Sustainable
Harvest: 100% manual
Soil : Calcareous Clay
Production area : 3,68 ha
Altitude : 230-250 m
Average age of vines : 53 years

VINIFICATION

100% Chardonnay

100% whole grappe
24h static settling
Alcoholic and malolactic fermentations in oak barrels

20 months (whose 8 months in stainless steel)
100% oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

This Grand Cru charms with its restrained richness and delicate texture, underpinned by finely etched freshness that brings balance and vibrancy. Its aromatic bouquet reveals subtle notes of white flowers and yellow-fleshed fruits, complemented by delicate brioche nuances.

Food pairings

Perfect with grilled lobster and crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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