Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BÂTARD-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2024

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

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 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)

13% vol.

TASTING

Tasting note

A wine that elegantly combines delicacy, intensity and aromatic richness. It reveals aromas of dried fruits and toasted notes, complemented by subtle hints of citrus. Together, these elements create a complex aromatic profile, carried through to a full-bodied and profound palate.

Food pairings

Ideal with refined dishes and complex textures such as foie gras, lobster or even golden sweetbreads served with a buttery and creamy sauce. Or simply with a soft cheese and garlic-rubbed bread.

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

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