Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

BIENVENUES-BÂTARD-MONTRACHET GRAND CRU
2023

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

VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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

18 months (whose 6 months in stainless steel)
100% oak barrels (of one vintage)

13,50% vol.

TASTING

Tasting note

This Bienvenues-Bâtard-Montrachet charms with its refined opulence and silky texture, supported by a lively and precise structure. It displays a complex palette of white flowers, yellow fruits, and delicate pastry notes. The overall result offers a noble and harmonious expression, both generous and extremely elegant.

Food pairings

Perfect with grilled lobster and crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

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

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