

Grand Cru

Grand Cru, Bâtard-Montrachet, AOC Bâtard-Montrachet Grand Cru, Blanc, 2020



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 climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet.

LOCATION

Production area: 11.73 ha

Altitude : 230-250 m

TERROIR

Vineyard located right above Bienvenues-Bâtard-Montrachet in the direction of le Montrachet in the South part of the shoulder of the hill.

It is a former Domaine Leflaive property.

Soil : Calcareous clay

IN THE VINEYARD

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100 % manual

WINEMAKING

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % whole berries

Fining: Yes

Filtration : Yes (Lenticulaire)

AGEING

20 months (whose 6 months in stainless steel tank)

100 % oak barrels (whose 33% of new oak)

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Age of vines: 50 years old

SPECIFICATIONS

Alcohol content: 13,30 % vol.

SERVING

Serving temperature : 12-14°C

Should be drunk between 2024 and 2029

TASTING

Rich green gold in color, this wine has opulently fragrant and very expressive aromas. The palate is powerfully structured, with thrilling fruit concentration and magnificent length.

Finesse, complexity and elegance.

Olivier Leflaive

Place du Monument, 21190 Puligny-Montrachet

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



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FOOD PAIRINGS

Ideal with sophisticated food and complex textures: foie gras, caviar, lobster, firm white flesh fish such as Lotte and lean meat like veal and chicken served in a buttery and creamy sauce.

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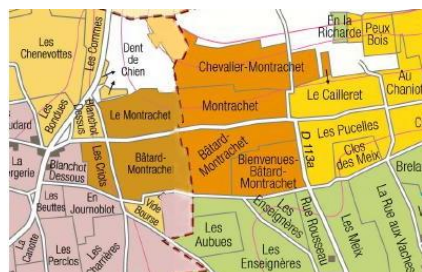
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REVIEWS AND AWARDS

98pts

"Rich and full-bodied, but very nicely contained. Great volume and generosity, exotic on the vigorous and persistent finish. Balanced with good freshness. Tension and power."

Sarah Marsh, *The World of Fine Wines*, 18/04/2022

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