

Grand Cru

BATARD-MONTRACHET Grand Cru 2017



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" (Batard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Batard Montrachet.

LOCATION

Production area : 11,86 ha
Altitude : 230-250 m

TERROIR

Blending of vines located on the villages of Puligny-Montrachet and Chassagne-Montrachet.
Soil : calcareous clay

IN THE VINEYARD

Wine-Growing method : sustainable
Harvest: 100 % manual

WINEMAKING

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
50% crushed grappes, 50% whole berries
Finning: yes
Filtration : yes

AGEING

17 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 30% of new oak)

VARIETALS

Chardonnay 100%

TECHNICAL DATA

Age of vines: 46 years old

SPECIFICATIONS

Alcohol content: 13 % vol.

SERVING

Serving temperature : 12-14°C
Should be drunk between 2023 and 2028

TASTING

Wine of powerful and generous character. The nose has notes of lemon but also notes of butter and vanilla . The palate is fairly tensed with acidity. The wine is fat with maturity and fills the mouth with flavor. It needs time to be tasted in its peak. It may deserve to be placed in carafe two hours before.

FOOD PAIRINGS

Perfect with fatted chicken from Bresse with a creamy sauce and mushrooms.

Olivier Leflaive

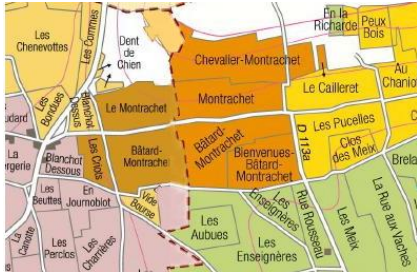
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REVIEWS AND AWARDS



97pts

"A blend from four parcels in this famed grand cru, this wine offers a panoply of ripe fruit as well as a dense structure. Acidity comes from the wood aging as well as the fruit to balance this intense wine. It will certainly age, so drink from 2023."

Roger Voss, Wine Enthusiast, 01/12/2019



93pts

"The 2017 Bâtard-Montrachet Grand Cru opens in the glass with a youthfully reserved but nicely integrated bouquet of citrus oil, crisp yellow orchard fruit, ripe peaches, toasted nuts and smoke. On the palate, it's full-bodied, broad and powerful, with a deep core, succulent acids and a layered, muscular profile, concluding with a long and expansive finish. While it needs a couple of years in the cellar, I suspect this will offer a broad drinking window. Though it's bigger than some of Leflaive's 2017 premiers crus, I don't think it dominates them in terms of quality."

William Kelley, Wine Advocate, 27/11/2019

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