

Bienvenue Bâtard-Montrachet

GRAND CRU

VINEYARD

The vines used to produce this wine are located in the commune of Puligny-Montrachet. East exposure, an axis towards the Levant and the south. An orientation of the most solar.

Comes from the lands of the Jurassic (175 million years ago), thicker and more clayey limestone brown soils (up to 50% clay). The slopes are low and this vineyard is located between 240 meters and 250 meters above sea level. The soils are rather thick and clayey, which makes them less draining.

Chardonnay. The pruning is done in Guyot (Poussard) with various green works (disbudding, trellising, topping). The average age of the vines is 50 years.

VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses. Following a slight settling, the grape must is put into 228-liter French oak barrels (15% to 20% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 18 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Wine with power and very complex aromatic persistence that expresses itself over time with hints of butter and warm croissant, fern, dried fruits, spices and honey.

PAIRINGS

Large fishes and crustaceans (Monkfish, Crayfish, Char, Langoustine), chicken from Bresse with cream, veal sweetbreads with morels, truffled foie gras, Comté or old Cantal. Large fish and crustaceans (Monkfish, Crayfish, Char, Norway lobster).

SERVICE

12°C