DOMAINE LEFLAIVE

Grand Cru

Bâtard-Montrachet

2023

ORIGINE

Sol argilo-calcaire
4 parcels in the Bâtard-Montrachet appellation.
Bâtard 7: 7 ouvrées (0.74 acre) planted in 1974 (commune of Chassagne)
Bâtard 8: 8 ouvrées (0.85 acre) planted in 1979 (commune of Puligny)
Bâtard 9: 9 ouvrées (0.95 acre) planted in 1989 (commune of Chassagne)
Bâtard 21: 21 ouvrées (2.22 acres) planted half in 1962, half in 1964 (commune of Puligny).
Surface: 1ha 91a (4.72 acres).

METHOD OF CULTURE

Long, gentle pneumatic pressing, decanting over 24 hours, thenracking and running into cask of the must.
Alcoholic fermentation in oak casks, 25% new (maxi 1/2 Vosges,
mini 1/2 Allier).
Maturing: after 12 months in cask, the wine is aged 6 months in tank where it is prepared for bottling.
Homeopathic fining and very light filtering if necessary.

GRAPE VARIETY

Chardonnay

WINE MAKING

Biodynamic.
Manual harvesting with grape sorting and optimisation of choice of date through parcel-by-parcel ripeness monitoring

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