



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



BÂTARD-MONTRACHET

2019

GRAND CRU



ORIGIN

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, then racking 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

Un Domaine familial en Bourgogne
www.leflaive.fr



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WINE MAKING

Biodynamic.

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

WINE TASTING

Domaine Leflaive
Bâtard-Montrachet Grand Cru — 2019

Decanter
96 Points

Balance is always the hallmark of the Bâtard from Leflaive as the fresh minerality of the Puligny side of the vineyard plays against the luxurious and almost tropical notes of the south-facing Chassagne side. Here the wine is a bit restrained on the nose, but the substance and structure is immediately apparent. The 2019 vintage will need time to reveal its full potential, but the intrinsic rich, voluptuous character is evident from the start. Immense length and potential.

Charles Curtis MW, September 2021

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