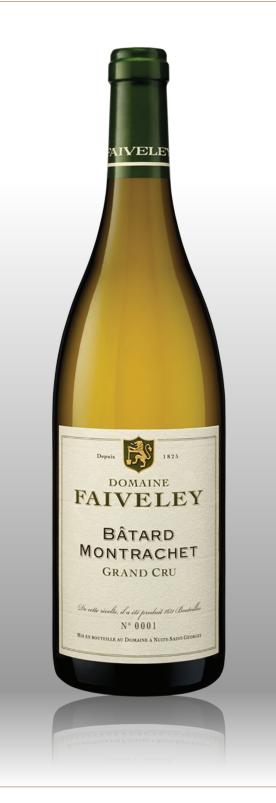


À NUITS-SAINT-GEORGES DEPUIS 1825

2021 BÂTARD-MONTRACHET GRAND CRU



STORY

According to traditions, it is said that the Lord of Puligny chose to share his land between his children and gave his legitimate son a parcel that later became Chevalier-Montrachet whilst his illegitimate son was gifted with three parcels: Bâtard-Montrachet, Bienvenues-Bâtard-Montrachet and Criot-Bâtard-Montrachet. The Lord also gave his daughters a parcel known as Les Pucelles. The Faiveley family purchased this parcel in 2008 at the same time as the Bienvenues-Bâtard-Montrachet Grand Cru parcel.

VINEYARD NOTES

Varietals: Chardonnay

Age of Vines: Years planted: 1985, 1997

Total Hectares: 0.35 ha

Exposure & Elevation: East

Soil: Stony ochre soils with a high clay content

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Fermentation: 4 week fermentation in French oak barrels- 50-60% new oak

Barrel-Aged: 18 months in French oak barrels- 50-60% new oak, with regular stirring

Fining & Filtration: Light natural fining and, light filtration using the lenticular module

process

Alcohol: 13%

TASTING NOTES

The intensely aromatic nose discloses notes of tart fruits and roasted hazelnut. The palate is smooth and distinctive with excellent balance and a remarkably smooth finish found in only the finest white Burgundies. This wine evolves beautifully with bottle age.