



# Bâtard-Montrachet Grand Cru 2017 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.50%

Residual Sugar  
less than 2 g/l

pH  
3.26

Total Acidity  
6.16 g/l

Drinking Window  
2024 - 2037

Tasting Guide



Tasting note printed  
21/07/2024

## Winemaker Notes

A wine for which we could write a whole page to tell its colourful story. Perhaps the most full-bodied of the Grand Crus of Puligny and Chassagne. Sumptuous richness, great concentration and stunning intensity. A long lived wine with too many superlatives for a short tasting note!

## Vineyard

Puligny Montrachet and Chassagne Montrachet are at the centre of the four communes that form the part of the Côte de Beaune known as the Côte des Blancs (Meursault, Blagny, Chassagne and Puligny), so named for the quality and predominance of its white wines. Bâtard Montrachet is situated where the communes of Puligny Montrachet and Chassagne Montrachet meet. It borders the Bienvenues Bâtard Montrachet vineyard and lies just under the Montrachet vineyard. It benefits from east exposure and chalky soils. It is the largest of the Puligny's five Grand Crus.

## Winemaking

This wine is fermented and aged for an average of 18 months in oak barrels before bottling. This vinification highlights the unique qualities inherent to the fruit of this great vineyard. It can produce a wine with great depth and complexity when kept in the right conditions for up to 20 years.

## Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

## Food match

Grilled and Roasted White Meats

Perfect with seafood platter or with comté cheese.

