

Bâtard-Montrachet Grand Cru

IDENTITY

After *Chevalier-Montrachet* and *Montrachet*, *Bâtard-Montrachet* is the third most famous Grand Cru to bear the name *Montrachet* and is a major actor in the propagation of Chardonnay around the world.

Over time, this once uncultivated hill (*Montrachet* means "barren mount" in French) has become a mythical place for lovers of great white wines.



The nearly 12 hectares of Bâtard-Montrachet vineyards lie at the foot of the "Montrachet", just the other side of the road between Puligny and Chassagne.

Appellation: Bâtard-Montrachet Grand Cru AOC

Area: 3607m²

Production: 200 cases

VITICULTURE

Grape variety: 100% Chardonnay – white wine

Pruning: Guyot simple

Average age of the vines:

Cultivation: Ploughing (no herbicides) - Compost as necessary

Vineyard protection: Supervised control

TERROIR

Parcel: A vineyard plot in the commune of Chassagne-Montrachet

Soil : The soil consists of brown limestone with clay and silt from the top of the hill. There are also broken stones in the upper part of the vineyard

Topography: Gentle slope conducive to good drainage. Water nevertheless often stays close to the surface

Altitude: 240 to 250 metres

Exposure: Excellent south by south-east sun exposure

VINIFICATION

The grapes are hand-picked and immediately brought to the vat room where they are sorted (to remove leaves and any unripe or damaged grapes) and delicately pressed (in a pneumatic winepress). The must (or juice) is then kept in vats for 24 to 48 hours for static settling. After this initial natural clarification, the must is then put into oak barrels, where the alcoholic and malolactic fermentations take place naturally, without the addition of cultured yeast and at their own pace, at cellar temperature (18°C).

BARREL AGEING

When the malolactic fermentation is complete, the wines are racked and brought down to the underground cellars to continue their barrel ageing at a temperature of 10-12°C. The wine ages on its fermentation lees in 228-litre French oak barrels (from the Tronçais and Allier forests), with 80% new barrels every year. The wine stays in barrel for a total of 18 months.

BOTTLING

At the end of barrel ageing, the wine is fined with casein to guarantee quality and clarity. The final blend is made from various barrels after the last racking. This blend is lightly filtered and then bottled at the *Domaine*.