



DOMAINE LEFLAIVE

Grand Cru

## Bâtard-Montrachet

# 2022

### 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, 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

### WINE MAKING

Biodynamic.

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



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