



DOMAINE LEFLAIVE

PULIGNY-MONTRACHET
DEPUIS 1717



BIENVENUES BÂTARD-MONTRACHET

2019

GRAND CRU



ORIGIN

Sol argilo-calcaire
1 parcel.
Years when planted: 1958 and 1959.
Surface: 1ha 15a (2.84 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.

Un Domaine familial en Bourgogne
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WINE TASTING

Domaine Leflaive
Bienvenues Bâtard-Montrachet Grand Cru — 2019

Decanter
96 Points

The Bienvenues has retained a rewarding freshness, with a forward fruit that has both tropical and citrus elements and plenty of floral notes. The texture is lively but supple; there is plenty of fresh acidity that brings a pleasant energy to the wine. This should age for decades to come.

Charles Curtis MW, September 2021

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