

THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.



APPELLATION DESCRIPTION

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.

Exposition : East

Soil : Stony ochre soils with a high clay content

Grape Variety : Chardonnay

Characteristics of our plot

Surface area : 0 ha 35 a 08 ca [0,87 Acres]

Years the vines were planted : 1985, 1997



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



TASTING

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.

Serve with : Seared foie gras, farm-bred poultry with truffle, lobster salad or langoustine and basil filo pastries

Serve at : 12 to 14°C

Cellaring Potential : 15 years or more depending on the vintage

