



**BIENVENUES BATARD MONTRACHET
GRAND CRU
2019**



FR-BIO-01
Agriculture France

HISTORY

This little part of the Côte de Beaune is located some 10 kilometers south of Beaune, and is where some of the greatest white Burgundy wines are produced. It is surprisingly different to our steeply sloping *terroirs* on the Côte de Nuits. This flattish-topped, arid hill used to be called “Mont Racher”, literally “Bald Mountain”, which over the years was corrupted into Montrachet.

According to legend, the name of this white Grand Cru comes from how the Seigneur of Montrachet divided up the land between his two sons. One became a *chevalier* or a knight, and fought the enemy during the Crusades, and the other was illegitimate, giving rise to the name of Bâtard-Montrachet, located just beneath Montrachet.

The Bienvenues Bâtard *climat* is tucked within that of Bâtard, a tiny patch of 3.7 hectares, and the first records of it date back at least six centuries. Our plot of 0.46 hectares is one of the biggest. Planted in 1977, the vines face the rising sun.

OUR PLOT

Varietal: 100% Chardonnay

Soil and subsoil: Pebbly clay-limestone on a gentle slope

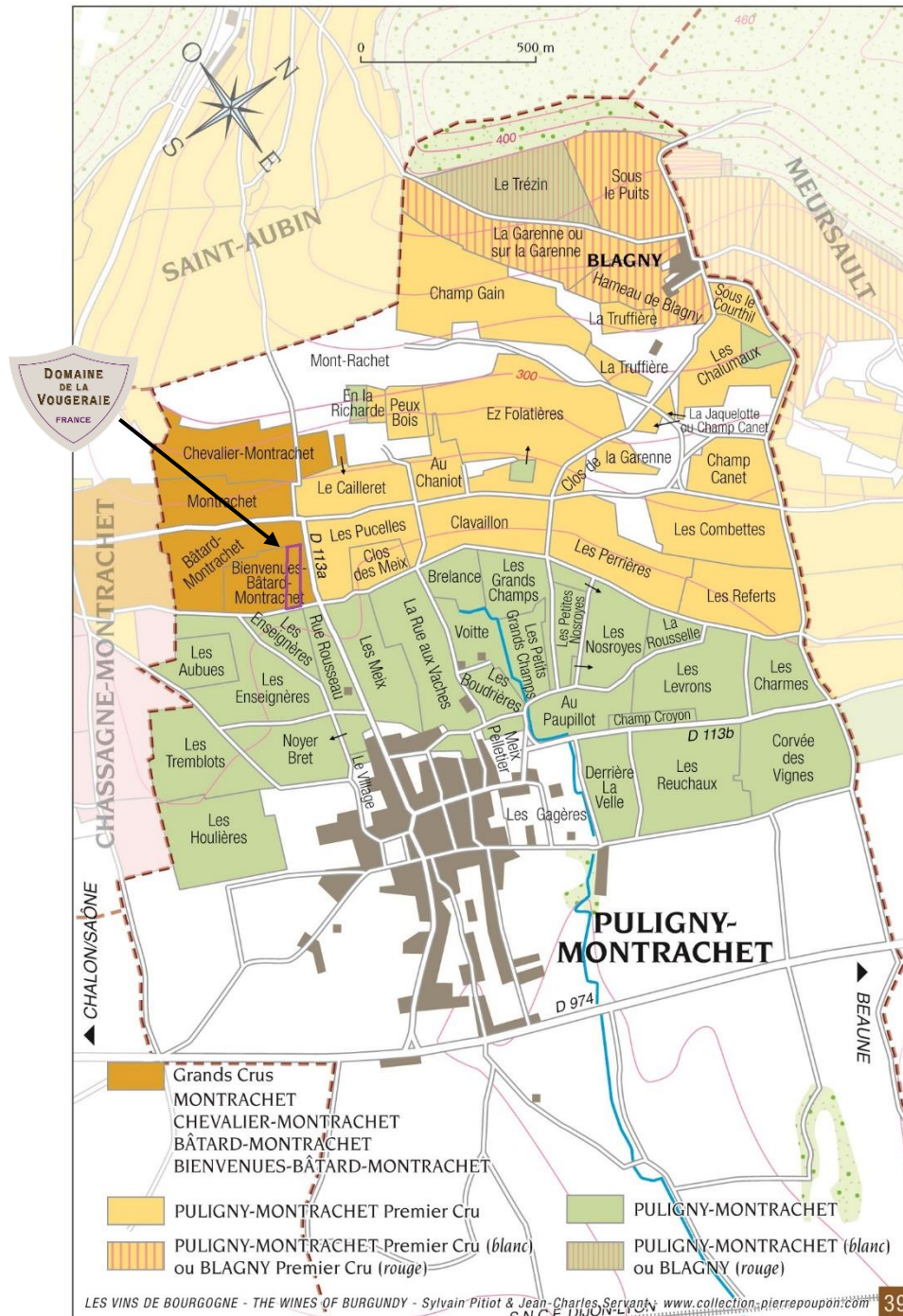
Plantation density: 10,000 vines per hectare

Total area: 0.4602 hectares

Planted: 1977

Pruning system: Guyot

Latest news from the vineyard: Gaps in the vines have recently been replanted. The plants are earthed up in the winter, and are sprayed with a nettle and rhubarb infusion, and preparations of horsetail and silica, tansy, sage, and yarrow. They are treated with biodynamic preparations 500 and 501 at the end of winter and in the spring, and again with 501 before flowering. They are thinned out in the spring.



HARVEST

Harvest date: September 10th 2019 (root day)

Sorting: In the vines and again at the winery

Yield: 43 hl/ha

VINIFICATION

Pressing: In a pneumatic press in whole bunches for 2.5 hours

Settling: 3 hours

AGEING

Duration and type: 16 months in oak and two months in stainless-steel

Percentage of new oak: 22%

Toast: Medium

Origin of the wood: Cher, Cîteaux

Number of stirrings: Once a month until December in rising moon.

The wine is blended in stainless-steel vats two months before bottling

Light filtering

BOTTLING

April 19th 2021 (flower day) for magnums.

April 22th 2021 (fruit day) for bottles.

Limited to 1238 bottles, 36 magnums