



**BIENVENUES BATARD MONTRACHET  
GRAND CRU  
2017**



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

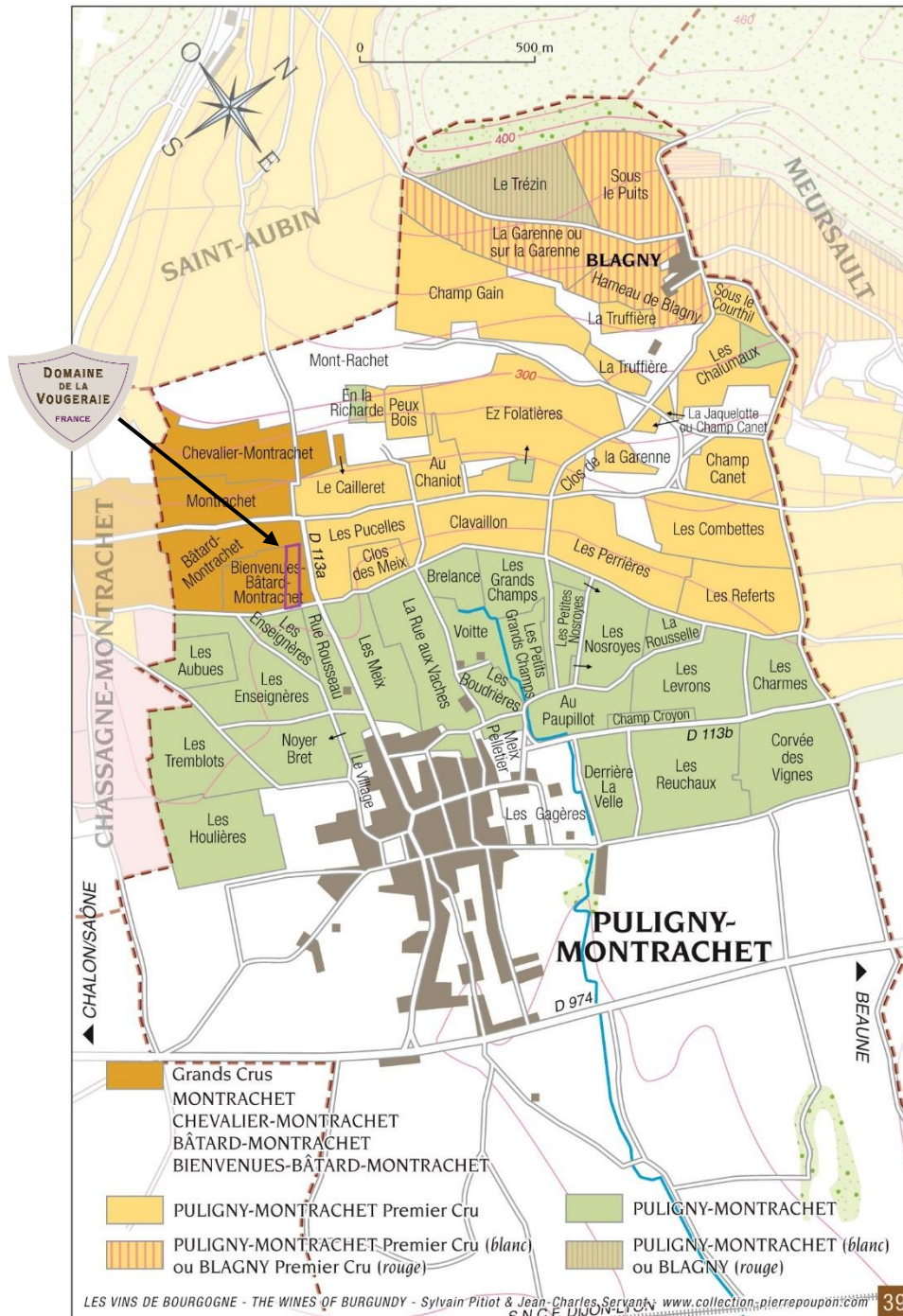
**Plantation density:** 10,000 vines per hectare

**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:** August 30th 2017 (a “leaf” day)

**Sorting:** In the vines and again at the winery

**Yield:** 35 hl/ha

## VINIFICATION

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

**Settling:** 8 hours

## AGEING

**Duration and type:** 18 months in oak and one month in stainless-steel

**Percentage of new oak:** 33%

**Toast:** Medium

**Origin of the wood:** Cher, Cîteaux

**Number of stirrings:** Once a month until December

The wine is blended in stainless-steel vats one month before bottling

Light filtering

## BOTTLING

April 8<sup>th</sup> 2018 (fruit day) for magnums.

April 9<sup>th</sup> 2018 (root day) for bottles.

Limited to 1383 bottles, 33 magnums