



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13.5%

#### Tasting Guide



#### Tasting note printed

21/12/2025

# Bâtard-Montrachet Grand Cru 2022 3x75cl

## Winemaker Notes

A wine for which we could write a whole page to tell its colourful story. Perhaps the most full-bodied of the Grand Crus of Puligny and Chassagne. Sumptuous richness, great concentration and stunning intensity. A long lived wine with too many superlatives for a short tasting note!

## Vineyard

Puligny Montrachet and Chassagne Montrachet are at the centre of the four communes that form the part of the Côte de Beaune know as the Côte des Blancs (Meursault, Blagny, Chassagne and Puligny), so named for the quality and predominance of its white wines. Bâtard Montrachet is situated where the communes of Puligny Montrachet and Chassagne Montrachet meet. It borders the Bienvenues Bâtard Montrachet vineyard and lies just under the Montrachet vineyard. It benefits from east exposure and chalky soils. It is the largest of the Puligny's five Grand Crus.

## Winemaking

This wine is fermented and aged for an average of 18 months in oak barrels before bottling. This vinification highlights the unique qualities inherent to the fruit of this great vineyard. It can produce a wine with great depth and complexity when kept in the right conditions for up to 20 years.

## Food match

Perfect with a Seafood Platter

