

2023 BATARD-MONTRACHET GRAND CRU- 100% CHARDONNAY

Bâtard Montrachet straddles Puligny and Chassagne. It lies right below the famous Montrachet vineyard. Bâtard is one of the greatest white wines of the Côte de Beaune.



Winemaking

- Supply: this wine comes from grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 30%.
- The ageing lasts between 18 to 21 months.

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

Tasting notes by Véronique Boss-Drouhin:

Tasting a wine of this stature is always cause for emotion. The golden colour has bright reflections. After some aeration, the aromas reveal their rich intensity: grilled bread, almond, honey, exotic wood... What is striking is the structure of the wine, its "monumental" grandeur. There is even a touch of tannin that provides an added dimension. A voluptuous finale, seemingly without end, with precious notes of preserved and ripe fruit.

Service

- Cellaring: Optimal consumption: 8 to 15 years
- Ageing potential: 20 years
- Tasting temperature: 13°C (55°F)

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