



*Domaine*  
*J.M. Boillot*

# BÂTARD-MONTRACHET

2022

*GRAND CRU*

## TERROIR

Area : 18a31

Vineyard Area: - Chassagne Montrache

Altitude: 245m

Location: East/South-East

Soil: Clay & limestone

Vines Planted: 1975

Grape: 100% Chardonnay

## HARVEST & WINEMAKING

Smooth pneumatic pressing of the whole grape crop

Settling and preservation of the fine lees

Selected yeast

100% alcoholic fermentation in oak barrels

## AGING

100% malolactic fermentation

11 months without racking, stirring (bâtonnage) of the lees every 7-10 days

15 to 30% of new oak barrels

Bottling at the estate with fining and/or filtration after test

Cellaring potential : 2041+

## TASTING NOTES

Delicious pale lemon color with a few green reflexes. Power in a chiselled rather than a fat style. Huge opulence on the palate, luxurious white fruit, ripe pears, not going as far as peach, and still managing a certain elegance. A long and ripely scented finish.

