

Jacques Carillon



Bienvenues-Bâtard-Montrachet



At a Glance:

- **Appellation:** AOC Bienvenues-Bâtard-Montrachet Grand Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 1-2 barrels
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .1 ha of vines in the Bienvenues-Bâtard Montrachet Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (25-50% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

In The Glass:

More than justifying its grand cru status, this wine delivers almost overwhelming density—there is simply more material here, more viscosity, more layers, but with an elemental minerality underpinning everything. As befits such a mammoth, ample cellar time is demanded for the wine to reveal its charms and nuances.