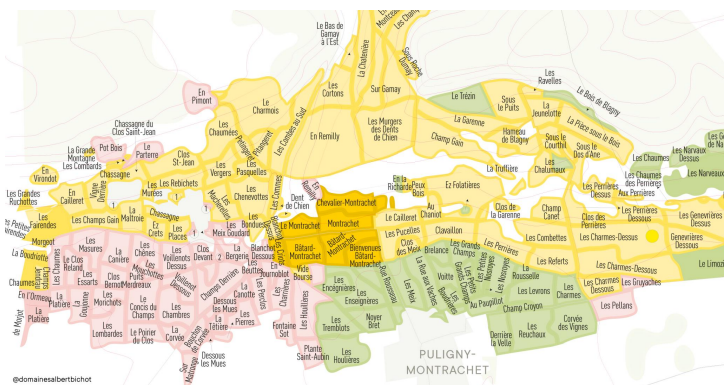


# PULIGNY-MONTRACHET PREMIER CRU "LA GARENNE" MAISON ALBERT BICHOT



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Calcareous clay, overlying a stony strip

## PRESENTATION

The "La Garenne" climate is located at altitude, just above "Les Champgains". Historically, a garenne was an enclosed wood reserved for the lords for hunting, particularly small game such as rabbits - the origin of the well-known expression 'lapin de garenne'.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

## TASTING

The bouquet is seductive in its finesse and complexity, combining delicate floral notes of hawthorn with aromas of dried fruit such as almond and apricot, which evolve subtly towards hints of candied fruit. The palate is full-bodied, both round and solidly structured, carried by a beautiful harmony. The long, invigorating finish elegantly prolongs the balance between richness and freshness.

## SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 2 to 7 years.

## FOOD PAIRINGS

Our Puligny-Montrachet Premier Cru "La Garenne" is a very good choice to pair with fish in sauce, shellfish or blue cheeses.

