



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Calcareous clay soil with localized marls

PRESENTATION

A section within the central part of the Côte de Beaune is devoted to the production of great white wines, of which Puligny-Montrachet is unquestionably one of the most glorious representatives. Renowned throughout the world for its white wines, this vineyard borders on Meursault to the north and Chassagne-Montrachet to the south.

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 (20 to 30% new barrels) for 14 to 16 months.

TASTING

Very subtle nose featuring notes of flowers (hawthorn), dried fruit and nuts (almond, apricot), which open up to scents of candied fruit. Round and structured on the palate, this wine boasts remarkable harmony. The finish is long and refreshing.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed poultry and white meats

QUOTES

Wine Spectator: 91/100 (2023)

Wine Spectator: 90/100 (2019)

Wine Enthusiast: 92/100 (2018)

