



PULIGNY-MONTRACHET

« All the great depth and length in a taste experience to be expected from a Puligny-Montrachet »

CLIMAT(S) & SURFACE

Les Nosroyes [0,2127 Ha] & Les Levrans [0,0817 Ha]

CHARACTERISTICS OF THE VINEYARD

Situated under the Premier Cru «Perrières», these two plots, both facing southeast, are on a clay base and benefit both from good maturity and from excellent expressiveness. The «Nosroyes» vineyards, constituting 70 % of the cuvée, is 60 years old, and the «Levrans» was planted about thirty years ago.

PRODUCTION

About 1900 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 30 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 12 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of The lunar calendar.

TASTING NOTES

This wine is characterized by its purity and its aromatic expression. In the nose, the white flowers take over from a citrus fruits start. In the mouth a great tightness, bringing a lovely depth and length follows.

FOOD & WINE PAIRING

This Puligny-Montrachet, very typical of its appellation, is very pleasant with salmon in a puff pastry or with sauteed scallops.

