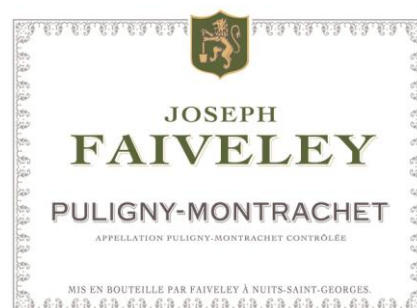


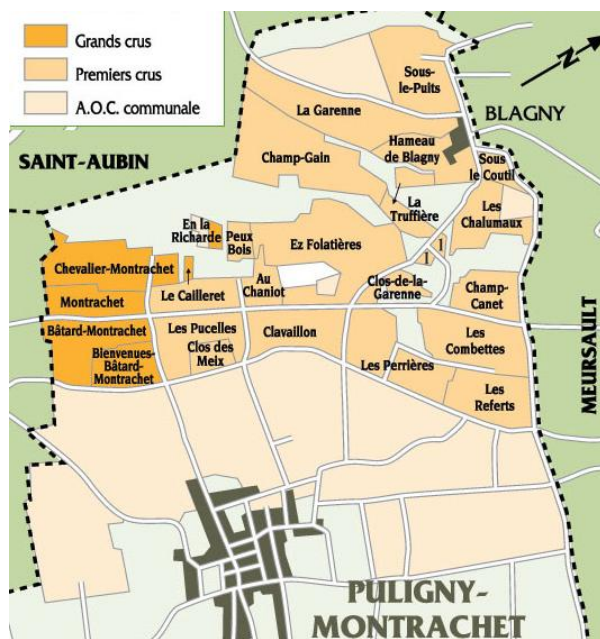
# PULIGNY-MONTRACHET



This village, situated between Meursault and Chassagne-Montrachet, harbours exceptional terroirs for raising Chardonnay. Vines have been cultivated here since the twelfth century, but it was in 1879 that Puligny added the name of its most famous grand cru 'Montrachet' to its name.

## Appellation Profile:

Total surface area: 100 ha  
Exposition: East, South-East  
Soil: Limestone, very stony  
Grape Variety: Chardonnay



## Winemaking

The producer we work with entrusts us with high-quality musts which we vinify and raise in our cellars in Nuits-Saint-Georges, therefore benefitting from the same technical means and the same attention as our other Côte d'Or wines.

The wine is then matured in oak barrels for 13 to 15 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which can vary depending on the vintage, represents on average one third of the cuvée. The barrels come from a high-quality barrel maker and have been rigorously selected for their fine grain and light toast.

## Tasting Notes

The nose is very pleasant and charms through its both subtle and entrancing character. White flower scents mix with delicate aromas of vanilla and fresh hazelnut. After a bold attack on the palate, the charm continues and the wine has greedy tastes. This sensation of fatness, together with its acidity, make it a delicate and balanced wine...

Serve at: 12°C

Serve with: Lobster, Ragoût of St Jacques, Crayfish in a Cream Sauce

Cellaring Potential: 5 to 7 years