



CLIMAT & TERROIR

One of the most famous villages of Burgundy. Airy, concentrated, elegant, racy white wines.

Operated vineyard surface:

5700 square meters

Appellation: Puligny-Montrachet

Soil: brown clay-limestone

Grape variety: Chardonnay

Exposure: East

Location: bottom of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification: after a pneumatic pressing of the whole grapes and twelve hours of static clarification without the use of enzymes, the berries start their alcoholic fermentation at a low temperature.

Ageing: in new oak barrels (30%) as well as in oak barrels of one to four years, on its lees with regular push downs

Time of ageing: 17 months in oak barrel then 1 month in a tank

TASTING

Nose of citrus, hazelnuts and brioche. Well-rounded, gourmet and fruity palate with a nice saline freshness typical of the village.

Food & wine pairings: Grilled scallops, lobster stew and risotto

Cellaring potential: from 5 to 10 years

