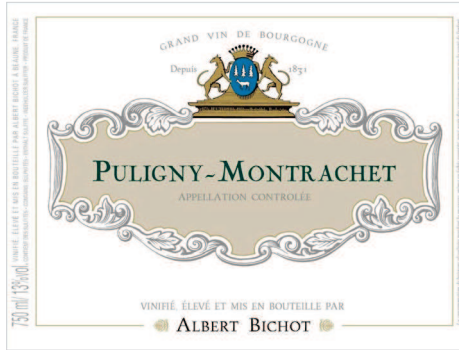


PULIGNY-MONTRACHET



Côte de Beaune

100 % Chardonnay

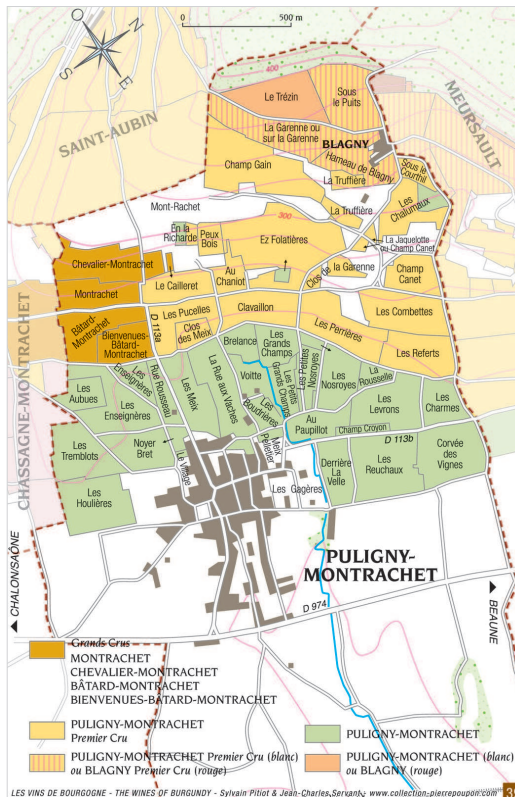
AOC Village

The vineyard:
 Calcareous clay
 with localized marl

Vinification:
 Oak barrels
 15 to 35 % new oak
 6 weeks to 2 months

Ageing:
 100 % oak barrels
 15 to 35 % new oak
 14 to 16 months

The central part of the Côte de Beaune has a zone adapted to for the production of great white wines of which Puligny-Montrachet is indisputably one of the most glorious representatives. World-renowned for its white wines, this vineyard area touches the limit of Meursault to the north and Chassagne-Montrachet to the south.



Tasting notes

The nose develops subtle aromas of dried fruit, almond, apricot as well as hawthorn flower and candied fruit. The palate is round and structured, harmonious and well balanced with a long, refreshing finish.

Food/wine pairing

Ideal with fine fish, shellfish, white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

May be enjoyed now or cellared for 3 to 5 years or more.