



### Production area

Puligny-Montrachet, in the Côte de Beaune, is an appellation that covers a surface area of 211,46 ha. It includes 17 single vineyards classified as Premier Cru that represent 98,18 ha. The commune of Puligny-Montrachet also produces 5 Grands Crus. The vineyard is named after a spring or stream.

### Origins

The subsoil is principally composed of clay and limestone. This wine was made with grapes from vines located on the upper part of the slope with south-eastern exposure.

### Varietal

100% Chardonnay

### Vinification and maturing

The grapes were hand-picked and sorted manually as soon as they arrived at the winery. They were then pressed in a pneumatic press which allows for perfect extraction of the juices without over pressing the grapes. Vinification and ageing took place in wooden barrels with a proportion of 20% new oak. The wine was aged on the lees for 13 months with occasional stirring.

### Tasting notes

**COLOUR** : Pale yellow.

**NOSE** : Aromas of white flowers.

**PALATE** : Lovely concentrated and vigourous attack. Mineral and oak on the finish.

### Food and wine pairing

This wine will be perfect paired with refined dishes such poultry in sauce, veal fried with mushrooms, foie gras, lobster, crawfish, and grilled or fried sea-fish. On the cheese-board, its natural allies are goat cheeses, Reblochon, or soft-centred cheeses like Brie de Meaux.

### Serving suggestions

11 to 13°C

### Ageing potential

5 to 8 years