



PULIGNY-MONTRACHET

Surface: 110 hectares

Appellation : Puligny-Montrachet

Location: Puligny-Montrachet

Soil : Clay and chalk soil, very stony.

Grape variety : chardonnay

Harvest : by hand.

Wine making : traditional with 3 weeks maceration

Ageing : in vat



History

The central part of the Côte de Beaune comprises an area predestined to produce great white wines and Puligny-Montrachet is, without doubt, one of its most glorious examples.

The vineyards are centred around Puligny and a part of the Blagny hamlet, on a gentle, east-facing slope, about 230 to 390 meters above sea level.



Soil

The clay and chalk soil, which is very stony, drains well and warms through easily.



Wine

-Colour: A lovely straw yellow colour, very limpid.

-Nose: A whole range of aromas, such as almond paste, fern, exotic fruits, amber and white flowers.

-Taste: The acidity in the mouth is rather subtle, allowing the intense smoothness and impressive lingering taste to come through.



Service

The white wines can be kept for a long time; they rarely reach their peak before 6 to 8 years and this can be 15 for the firmer vintages.

Serve this wine at a temperature between 12 and 14°C with shellfish cooked in a court-bouillon, creamed and poached fish, poultry liver pâtés, and strong-smelling, ripe cheeses: Munster, Boulette d'Avesne, a mature Comté and the blue-veined ones.