



Production area

Puligny-Montrachet is a village on the Côte de Beaune, located in the area producing the finest white wines of Burgundy: the Golden Triangle, which is demarcated by the villages of Meursault, Puligny-Montrachet and Chassagne-Montrachet.

The village supposedly holds its name from the Gallo-Roman era, when the first people settled and named it Puliniacus - the marsh house. The second name "Montrachet" was attached only in the end of the 19th century, to have a link with the Grand Cru that can be produced in the village.

The appellation spreads on 211,46 hectares and produces almost only white wines. About a third of the appellation (98,18 hectares) is ranked "Premier Cru" and those Premiers Crus contain 17 different Climats. The village also produced 5 Grands Crus.

Origins

The soil is mainly composed of limestone with a very typical ocher colour. The subsoil is also composed of marly layers (mix of clay and limestone) that play a great part in giving the wines under the appellation their structure. The vines are located in the plain with a South-eastern exposure which protect them from the North wind and is ideal to gather the most amount of sunlight and ensure a good maturity/concentration of the grapes.

Varietal

100% Chardonnay

Tasting notes

COLOR : Shiny white gold.

NOSE : Aromas of citrus enhanced by delicately toasted vanilla notes.

PALATE : Fresh and light in the mouth, with a good minerality and discreet woody notes. The finale is long and charming.

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

8 years

