



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

Vinification and maturing

Grapes are harvested by hand and carefully sorted to respect our rigorous selection process. Once at the winery, the grapes go in a bladder press: squeezed from the inside of the press, they receive an equal amount of pressure, ensuring the best quality of juice with a minimal exposure to oxygen. The vinification and ageing take place in wooden vats and barrels with a proportion of 40% new oak that will give more structure to the wine and bring soft tannins as well as woody notes. The wine is aged on lees for 10 months; keeping the lees and stirring them occasionally will develop the complexity and aromas of the wine.

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

6 to 8 years

Vintage : 2013

The Côte de Beaune experienced very difficult weather conditions in 2013 : winter was particularly long and followed by a fresh and rainy spring. We all remember it for we witnessed various floods. As a consequence, the flowering was very long which lead to numerous flower abortions. Sadly, we knew from there that we would go through another small harvest...When the summer began, we starting hoping and thought we would be spared. But we had to suffer a powerful hailstorm and witness another part of the harvest vanish. That's why we had to harvest a bit sooner this year and sort the grapes very carefully. We put the stress on having the best must quality before starting the fermentation process. We also tried to keep fast fermentations (alcoholic and malolactic) with a short maturing in barrels that we completed with a longer ageing in stainless steel tanks in order to keep the freshness of the wine and avoid any kind of aromatic deviation. Finally, we are facing a very ethereal and soft vintage, which can seem too light at first sight but which has a good complexity enhanced by delicate woody notes. This vintage will be better drunk in its youth, to enjoy all its crispiness.