

PULIGNY-MONTRACHET LES MEIX 2021

"Les Meix" means the houses located in the middle of the domain.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

This terroir is on a silty structure with gravel located under the famous 1er cru "les Pucelles". The wine is characterized by its minerality and its elegance. Cuvee of blending from the purchase of grapes and from our own domain.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 5 ha

Altitude : 230-250 m

Average age of vines : 51 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13,5% vol.

TASTING

Tasting note

With a dense and concentrated structure, this floral wine expresses an exemplary finesse.

Food pairings

This wine will go well with pike-perch fillet and celery sabayon.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

