

PULIGNY-MONTRACHET LES MEIX 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 22% of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with choice and delicate fishes cooked in creamy sauce.

Serving temperature : 11-13°C

Should be drunk between : 2021-2027

