

### **PULIGNY-MONTRACHET LES MEIX** 2012

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



## **VINEYARD**

This terroir is on a silty structure with gravel. The wine is characterized by its minerality and its elegance. Cuvee of blending from the purchase of grapes and from our own vine.

Wine-Growing method: Sustainable

Harvest: 100 % manual

Soil: Calcareous Clay Production area: 5 ha Altitude: 230-250 m

Average age of vines: 45 years

### **VINIFICATION**

100% Chardonnay

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

100 % whole berries

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% 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 the choice and delicate fishes cooked in creamy sauce.

Serving temperature: 11-13°C

Should be drunk between: 2015-2018

