

PULIGNY-MONTRACHET 2021

Its name derives from "Pul" which means "marais": marsh. Puligny is built on small pockets of water which prevent digging underground cellars.



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 A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne-Montrachet. Stony calcareous clay. The style might be different but it combines elegance and richness. We are lucky to produce a wine that is representing the whole of the different terroirs from this village, thus more than 21.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 109 ha

Altitude : 230-250 m

Average age of vines : 36 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 20% of new oak)

13% vol.

TASTING

Tasting note

Fruity nose with notes of candied lemon and delicate oak. Fresh on the palate with an ample and generous finish.

Food pairings

Ideal with a fillet of sole in white butter sauce.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

