

PULIGNY-MONTRACHET 2019

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



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 : 114,22 ha

Altitude : 230-250 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

18 months (whose 6 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

14,5% vol.

TASTING

Tasting note

This famous wine from our domain expresses noble and distinguished aromas with notes of citrus, beautiful minerality and toasted scents. The mouth is elegant and tonic with a very long persistence.

Food pairings

Ideal with grilled veal served with mushrooms, grilled saltwater fish and goat cheese.

Serving temperature : 11-13°C

Should be drunk between : 2022-2028

