

## PULIGNY-MONTRACHET 2016

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



### 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 .

30% whole berries, 70 % crushed grapes

16 months (whose 4 months in stainless steel tank)

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

13% 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 :** 2019-2022

