

## PULIGNY-MONTRACHET ENSEIGNÈRES 2016

This vineyard is located in a former oak forest (derived from "chasnes" in old French language or "chanières")



### VINEYARD

A whole of four plots scattered on the terroir located below les Grands Crus of Batard and Bienvenues Batard. This terroir is considered as the richest and the more powerful of its category. Blend of several plots with a brown soil on a limestone flagstone.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 9,12 ha

Altitude : 230-250 m

Average age of vines : 46 years

### VINIFICATION

100% Chardonnay

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

100 % crushed grapes

16 months (whose 4 months in stainless steel tank)

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

13% vol.

### TASTING

#### Tasting note

A powerful, rich and concentrated Puligny-Montrachet.

#### Food pairings

Ideal with fleshy fishes such as burbot, and blanquette de veau (veal ragout).

**Serving temperature :** 11-13°C

**Should be drunk between :** 2020-2023

