

PULIGNY-MONTRACHET LES LEVRONS 2021

Puligny derives from Pulynie (village on water). In the 14th Century, a Levron referred to a haunt for hares!



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

Several plots located down the hill, next to the 1er Crus "les Perrières" and "les Referts". East exposure. Poor clay-limestone soils so shallow that bedrock is visible in places. Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 6,56 ha
Altitude : 230 m
Average age of vines : 60 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 10% of new oak)

13% vol.

TASTING

Tasting note

This wine is underlined by a hint of lemongrass and citrus fruits (grapefruit). A frank and straight wine with a good length.

Food pairings

Ideal with a mild cheese soufflé (Soumaintrain from Burgundy).

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

