

PULIGNY-MONTRACHET LES LEVRONS 2019

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



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

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries

18 months (whose 6 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

14,5% vol.

TASTING

Tasting note

Aromas of dried fruits blend harmoniously with notes of fresh fruit, creating a dense and homogeneous texture. The wine reveals a beautiful balance, straight, with some pastry nuances in the background. Its finish is elegant and persistent, leaving impressions of orange peel in the mouth.

Food pairings

Ideal with a mild cheese soufflé (Soumaintrain from Burgundy)

Serving temperature : 11-13°C

Should be drunk between : 2022-2028

