

PULIGNY-MONTRACHET LES LEVRONS 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 % crushed grapes

16 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 17% of new oak)

13% 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 : 2021-2027

