

PULIGNY-MONTRACHET LES LEVRONS 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

13,5% 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 : 2021-2024

