

# PULIGNY-MONTRACHET LES LEVRONS 2016

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



### **VINEYARD**

Several plots located down the hill, next to the 1er Crus "les Perrières" and "les Referts".

East exposure.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil: Poor clay-limestone soils so shallow that mother bedrock is visible in places.

Production area: 6,56 ha

Altitude: 230 m

Average age of vines: Vineyard planted between 1951 and 1976

### **VINIFICATION**

100% Chardonnay

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

100 % whole berries

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20% 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: 2020-2023

