

## PULIGNY-MONTRACHET 1ER CRU CHAMP CANET 2020

This name comes from the former owner, Mister Canet.



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

Our supplies comes from la Garenne (the South part of Champ Canet), the late area of A.O.C. on the burst rock. The soil is shallow. Wine with character and great finesse.

Vines planted in 1991

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 4,05 ha

Altitude : 250-300 m

Average age of vines : 34 years

### VINIFICATION

100% Chardonnay

100% whole berries

24h static settling

Alcoholic and malolactic fermentations in oak barrels

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 30% of new oak)

13% vol.

### TASTING

#### Tasting note

Wine of a mineral and fine structure with notes of hazelnut. The wine is powerful and balanced on the palate, pleasant by its great distinction and its volume.

#### Food pairings

Ideal with braised calf sweetbreads, fish cooked in creamy sauce or scallops with a sauce.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2025-2030

