

## PULIGNY-MONTRACHET 1ER CRU CHAMP CANET 2019

This name comes from the former owner, Mister Canet.



### 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

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

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 25% of new oak)

14,5% 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 :** 2024-2029

