

## PULIGNY-MONTRACHET 1ER CRU CHAMP CANET 2013

This name comes from the former owner, Mister Canet.



### VINEYARD

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

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 4,05 ha

Altitude : 250-300 m

Average age of vines : 25 years

### VINIFICATION

100% Chardonnay

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

100 % crushed grappe

Fining: yes

15 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% 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 sweetbread, fish cooked in sauce with cream or scallops with a sauce.

**Serving temperature :** 12-14°C

