

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2020

In the past, the Lord of Puligny-Montrachet had given this vineyard to his daughters .



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

A single vineyard that belongs to our Domain since the 1950's. Which other plot can better explain the terroir of Puligny-Montrachet? The soil is light and rocky, and little water-springs protect it during summer. It's a very sophisticated wine and a former Domaine Leflaive property.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 6.76 ha

Altitude : 230-250 m

Average age of vines : 70 years

VINIFICATION

100% Chardonnay

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

100 % whole grapes

20 months (whose 8 months in stainless steel tank)

100 % oak barrels (whose 28% of new oak)

13,5% vol.

TASTING

Tasting note

Green golden in color, with spectacularly fragrant and mouth-wateringly beautiful aromas, on the palate this is rich yet elegant, with sumptuous fruit concentration, vibrant acidity, and fantastic, creamy texture.

Food pairings

Ideal with truffle fowl, fillet of sole with penny buns, or american-style lobster.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

