

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2018

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



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 % crushed grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 27% 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 : 2023-2028

