

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2016

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



VINEYARD

A single vineyard belonged to our Domaine 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 the summer. It's a very sophisticated wine and a former Domaine Leflaive property.

Wine-Growing method : Bio-dynamic (non-certified)

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 6.76 ha

Altitude : 230-250 m

Average age of vines : 70

VINIFICATION

100% Chardonnay

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

100 % crushed grapes

16 months (whose 4 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, American-style lobster.

Serving temperature : 12-14°C

Should be drunk between : 2020-2025

