

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2013

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



VINEYARD

A single vine belonged to our Domaine in 1955. 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 : Bio-dynamic (non-certified)
Harvest: 100 % manual

Soil : Calcareous Clay
Production area : 6.76 ha
Altitude : 230-250 m
Average age of vines : 60 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

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% 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 delicate food, fish and seafood, thin white meat and fried veal.

Serving temperature : 12-14°C

