

## PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2010

In the past, the ground was planted with trees for truffles.



### VINEYARD

Area favorable to the grey truffles from Burgundy. The soil is very limestone and shallow, but also very poor.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous Clay

Production area : 2,48 ha

Altitude : 300-350 m

Average age of vines : 30 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

18 months (whose 6 months in stainless steel tank) 100 % oak barrels

13,5% vol.

### TASTING

#### Tasting note

Flowery aromas with honeysuckle. Flighty, tight and racy minerality quivers though the oakiness on the palate.

#### Food pairings

Ideal with a fowl from Bresse served with truffles.

**Serving temperature :** 12-14°C

