

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2022

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



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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, rocky and little water-springs protect it during summer. It's a very sophisticated wine.

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

Harvest: 100% manual

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

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
18 months (whose 6 months in stainless steel tank)
100% oak barrels (whose 25% of new oak)
13,5% vol.

TASTING

Tasting note

Wine of beautiful aromatic purity, sappy and complex. The powerful mouth gives it a unique dimension.

Food pairings

Ideal with seared scallops and wild garlic parsley.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

