

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

In the legend, 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 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

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 with wild garlic and parsley.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

