

PULIGNY-MONTRACHET 2023

Its name derives from "Pul" which means "marais": marsh. Puligny is on small pockets of water which prevent building underground cellars.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

The appellation lies at the bottom of the hillside, on brown soil stretching from Meursault in the north to Chassagne-Montrachet in the south. The soil there is clay-limestone with a strong presence of stones. Depending on the location, the style differs a little but always allows you to combine elegance and richness. We are lucky to have a representative from all the Climats of the appellation, 26 in total.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 109 ha

Altitude : 230-250m

Average age of vines : 40 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 20% of new oak)

13% vol.

TASTING

Tasting note

A full-bodied nose, marked by an intense energy of yellow citrus fruits. On the palate, the wine is both direct and profound, with a certain power, but also a vibrant energy. The finish is incisive, intensely aromatic, and extremely complex. A superb village wine, brilliantly combining tension, energy, and depth.

Food pairings

Ideal with a seafood vol-au-vent

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

