

PULIGNY-MONTRACHET LES LEVRONS 2023

Puligny derives from Pulynie (village on water). In the 14th Century, a Levron referred to a haunt for hares!



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

Set of three plots, belonging to our Domaine, located at the bottom of the hillside, near the Premiers Crus les Perrières and les Referts. East exposure to the east. Shallow clay-limestone soil where the parent rock is exposed in certain places of the terroir.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 6,56 ha

Altitude : 230 m

Average age of vines : 60 years

VINIFICATION

100% Chardonnay

100% whole grappe

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 wine that combines fruit and subtle woody notes, creating a beautiful harmony. The fat on the palate blends perfectly with the freshness of candied lemon notes, offering an elegant balance and a refined structure.

Food pairings

Ideal with chicken curry with coconut milk

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

