

PULIGNY-MONTRACHET LES MEIX 2023

"Les Meix" means the houses located in the middle of the domain.



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

Located immediately below Puligny-Montrachet 1er cru "Les Pucelles", this terroir is based on a loamy structure with a strong presence of pebbles. The style of wine is imbued with minerality and elegance.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest : 100% manual

Soil : Calcareous Clay

Production area : 5 ha

Altitude : 230-250 m

Average age of vines : 51 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 10% of new oak)

13,5% vol.

TASTING

Tasting note

An elegant wine with aromas of dried fruits, orange peel, lime blossom and green tea. On the palate, it is distinguished by a beautiful tension, with a perfumed attack that awakens the senses. A fine and refreshing wine.

Food pairings

This wine will go well with pike-perch fillet in creamy sauce or a celery sabayon.

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

