

PULIGNY-MONTRACHET LES MEIX 2022

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



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

This terroir is on a silty structure with gravel located under the famous 1er cru "les Pucelles". The wine is characterized by its minerality and its elegance. Cuvee of blending from the purchase of grapes and from our own domain.

Wine-Growing method : Sustainable

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 20% of new oak)

13,5% vol.

TASTING

Tasting note

The nose of this wine reveals aromas of ripe citrus fruits, pear and white flowers such as hawthorn. On the palate, it is ample and silky, carried by a beautiful tension which balances its richness. The finish is long, marked by notes of toasted almond.

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 : 2024-2030

