

PULIGNY-MONTRACHET 1ER CRU LES PUCELLES - RÉCOLTE DU DOMAINE 2021

In the past, the Lord of Puligny-Montrachet had given this vineyard to his daughters .



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

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 10% of new oak)

13,5% vol.

TASTING

Tasting note

This wine has delicate aromas of stone fruit. The palate is clean, fresh and silky. The finish is aromatic and mineral. This wine is complex and intriguing.

Food pairings

Ideal with seared scallops wild garlic and parsley.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

