

PULIGNY-MONTRACHET 1ER CRU TRUFFIÈRES 2020

In the past, the ground was planted with truffle trees.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Area favorable to the grey truffles from Burgundy. The soil is shallow with limestone, but also very poor. Wine of great distinction, very mineral with flinty notes. Only 600 to 700 bottles.

Purchase of grapes, harvest by us
Vineyard planted in 1971
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 2,48 ha
Altitude : 300-350 m
Average age of vines : 49 years

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

20 months (whose 8 months in stainless steel tank)
100% oak barrels (of one vintage)

13% vol.

TASTING

Tasting note

Flowery aromas with honeysuckle. Flighty, tight and racy minerality quivers though the oakiness on the palate.

Food pairings

Ideal with a fowl from Bresse served with truffles.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

