

PULIGNY-MONTRACHET 2022

Its name derives from "Pul" which means "marais": marsh. Puligny is built on small pockets of water which prevent digging underground cellars.



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 A.O.C. is at the bottom of the hill, on a brown soil from the North of Meursault to the South of Chassagne-Montrachet. Stony calcareous clay. The style might be different but it combines elegance and richness. We are lucky to produce a wine that is representing the whole of the different terroirs from this village, thus more than 21.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 109 ha

Altitude : 230-250m

Average age of vines : 36 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

This wine is distinguished by its floral lightness and a clear directness that does not fail to instantly captivate. This wine presents a perfect equation between mineral sobriety and delicate generosity, creating a tasting that is both elegant and entertaining. The finale is of great caliber.

Food pairings

Ideal with a fillet of sole in white butter sauce.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

