

PULIGNY-MONTRACHET 1ER CRU CHAMP GAIN 2022

This name comes from some fields recovered from the forest, then planted in vines.



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

A deserted area after phylloxera (1880) and cultivated again in the fifty's years. Combination of four separate vineyards, planted between Saint Aubin and the terroir of les Truffières. The soil is brown limestone with a slower maturity.
Wine-Growing method : sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 10,7 ha
Altitude : 250-300 m
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 25% of new oak)
13,5% vol.

TASTING

Tasting note

Wine with a beautiful aromatic expression which releases its notes of almonds, white flowers and smoke throughout the tasting. The mouth is full and salivating. We find there the limestone terroir where this wine was born.

Food pairings

Ideal with scallops and parsnip purée.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

