



Puligny-Montrachet

KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in French oak barrels, of which 40% are new. The lees are stirred (*bâtonnage*) occasionally during ageing, which lasts 13 months.

TERROIR

Puligny-Montrachet is a world famous *terroir* where the Chardonnay reveals its full complexity. The grapes come from parcels, facing directly east, located near the village.

TASTING NOTES

Beautiful golden hue. Powerful on the nose with aromas of white flowers, underpinned by a touch of oak. Well-balanced on the palate with toasted notes adding structure and lovely length.

FOOD-WINE PAIRING

Shellfish, fish in a sauce, cooked white meats, *foie gras*.

