



PULIGNY-MONTRACHET

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| Origin of grapes | Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture |
| Grape variety | Chardonnay |
| Soil | Clay limestone |
| Density | 10,000 vines per hectare |
| Harvest | Hand-picked |
| Production | 1,200 bottles |
| Laying down | From 1 to 10 years depending on the vintage |

VINIFICATION

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| Fermentation | In barrels – length of time varies according to vintage |
| Maturation | 12 months in barrels, then 4 months in stainless steel vats (10-20% new barrels) |

TASTING NOTES

The robe is stitched with gold – brilliant and adorned with greenish reflections. The colour deepens with age. The bouquet speaks of hawthorn, ripe grapes, marzipan, hazelnut, amber, lemongrass, green apple. Lactic aromas (butter, hot croissant) and minerals (flint) are common, as well as honey.

FOOD PAIRING

Pairs equally with poultry in sauce and pan-fried veal with mushrooms, and can sit happily with foie gras, lobster and spiny lobster, as well as grilled and pan-fried sea fish. It enjoys the company of goat's cheese and Reblochon, as well as bloomy rind soft cheeses such as Brie de Meaux.

Serve at 11 to 13°C