



PULIGNY-MONTRACHET

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

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