



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Residual Sugar

less than 2 g/l

#### pH

3.27

#### Total Acidity

6.55 g/l

#### Drinking Window

2025 - 2030

#### Tasting Guide



#### Tasting note printed

31/07/2025

# Puligny-Montrachet 2021

## 6x75cl

### Winemaker Notes

The wines of Puligny-Montrachet are generally characterised by greater firmness and depth than those of Meursault, and by greater refinement and delicacy than those of Chassagne. They are characterised by very distinctive aromas: almond, fern, exotic fruit, amber and white flowers. The acidity in the mouth is subtle.

### Vineyard

Puligny-Montrachet, situated to the south of Meursault and to the north of Chassagne-Montrachet, shares with Chassagne a handful of the greatest white wine vineyards in the world.

### Winemaking

Grapes are hand harvested and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by Jadot cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

### Food match

Perfect with fish, white meats, salads or simply on its own.

