

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13%

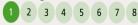
Residual Sugar less than 2 g/l

pH 3.27

Total Acidity 6.55 g/l

Drinking Window 2025 - 2030

Tasting Guide



Medium

Sweet

Tasting note printed 28/11/2025

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.

