



#### Grapes

100% Chardonnay

#### Region/Appellation

Côte de Beaune

#### Alcohol by volume

13%

#### Tasting Guide



#### Tasting note printed

31/08/2025

# Puligny-Montrachet 2022

## 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

The vineyards are centred around Puligny and a part of the Blagny hamlet, on a gentle, east facing slope, about 230 to 390 m above sea level. The stony clay and chalk soil, drains well and warms through easily. Chardonnay is the only grape variety used for the white wines.

### Winemaking

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

### Food match

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.

