



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Tasting Guide



Tasting note printed

01/08/2025

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.

