



#### 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

2026 - 2035

#### Tasting Guide



#### Tasting note printed

22/07/2025

# Puligny-Montrachet La Garenne 2022 3x75cl

## Winemaker Notes

Buttery, ripe, with notes of yellow fruits and lovely mineral line on the finish.

## Vineyard

La Garenne 's Climat lies near 'Champ Gain ' next to Blagny, planted on chalky soil of medium density.

## Winemaking

Grapes are harvested by 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. Ageing usually lasts 15 months on fine lies before bottling.

## Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

