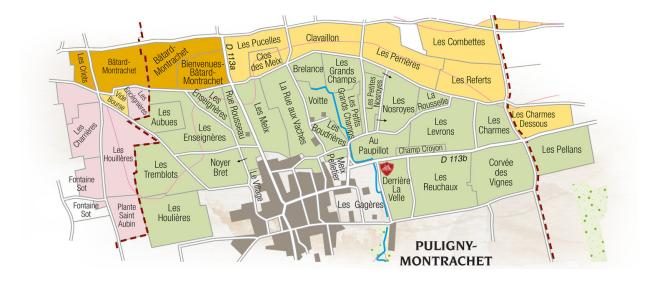


CLIMAT CARD PULIGNY-MONTRACHET, CUVÉE DE MAIZIÈRE



CLIMAT & TERROIR

One of the most famous village of Burgundy. Aery, concentrated, elegant, racy white wines.

Operated vineyard surface: 57 ares **Appellation:** Puligny-Montrachet **Soil:** brown clay-limestone Grape variety: Chardonnay Exposure: East Location: bottom of the hillside

VINIFICATION & AGEING

Harvest: manual harvest followed by a manual sorting

Vinification : after a pneumatic pressing of the whole grapes and twelve hours of static clarification without the use of enzymes, the berries start their alcoholic fermentation at a low temperature.

Ageing: in new oak barrels (30%) as well as in oak barrels of one to four years, on its lees with regular push downs

Time of ageing: 17 months in oak barrel then 1 month in a tank

TASTING -

Nose on citrus, hazelnuts and brioche. Well-rounded, gourmet and fruity palate with a nice saline freshness typical of the village.

Food & wine pairings: Grilled scallops, lobster stew and risotto

Cellaring potential: from 5 to 10 years

