

MAISON FONDÉE EN 1797

#### Puligny-Montrachet 2013

- REGION Côte de Beaune
- VILLAGE Puligny-Montrachet

#### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Limestone and scree.
- AVERAGE YIELD 45 hl/ha
- HARVEST Hand picked

- APPELLATION Puligny-Montrachet
- GRAPE VARIETY Chardonnay

# Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 15% new
- BARRELS Louis Latour cooperage, french oak, medium toasted

### Description

Home to some of the world's most extraordinary Chardonnays including the famous Montrachet, Chevalier-Montrachet, and Bâtard-Montrachet, Puligny-Montrachet is the 216 hectare geographical middleman of the white wine villages, bordered by Meursault to the north and Chassagne-Montrachet to the south. According to the history books, the village of Puligny gained its name from Puliniacus, a Gallo-Roman military encampment. The Montrachet aspect was added in the last century to stress the consistently excellent quality of the wines produced in the local vineyards.

## Wine tasting

- **TASTING NOTE** The Puligny-Montrachet 2013 has a lovely pale yellow color. On the nose, aromas of toasted almond and fresh apricot emerge. The mouth is subtle with notes of almond and vanilla together with a discrete oaky touch. It has a lovely length on the finish.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Poached-eggs in white wine sauce Provence style dorade ham wrapped veal Chaource cheese.
- Serving temperature 11-13°

#### Press review

Puligny-Montrachet	2013	-	Wine Spectator - June 2016 - 91/100
Puligny-Montrachet	2013 -	-	Burghound.com - June 2015 - 88/100
Puligny-Montrachet	2013 -	-	Wine Enthusiast - October 2015 - 88/100
Puligny-Montrachet	2013 -	-	James Suckling - June 2015 - 92/100





APPELENTION PULIGNY-MONTRACHET CONTROLEE



PRODUIT DE FRANCE