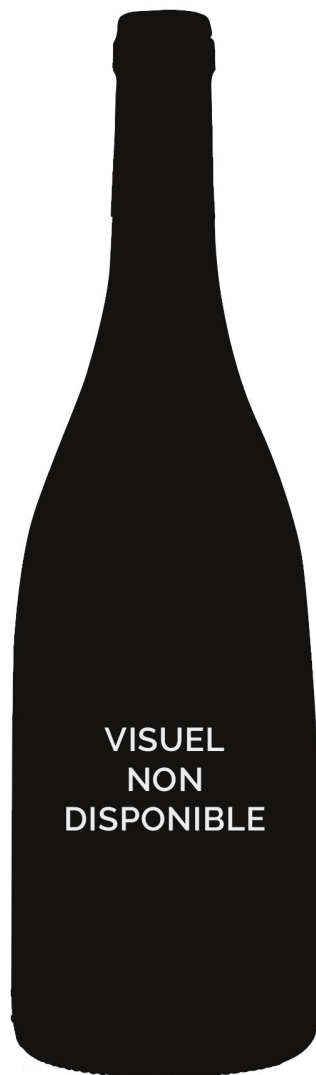




Puligny-Montrachet 1er Cru Sous Le Puits



Tasting

Beautiful pale gold colour. The nose is complex, the very important minerality of this wine expresses notes of flint. On the palate, the mineral tension is intense, with a very high aromatic purity. Very long persistence in the mouth which leaves a lot of freshness. Optimum tasting: 5 to 10 years.

Terroir

Quaternary clay-limestone soil (Middle Oxfordian: white marls and marly limestone).

Exposition: south-east

Altitude: 300 m

Slope: 5%

Viticulture

Grape Variety: Chardonnay

Density: 10000 plants/ha

Average yield: 45hl/ha

Harvesting by hand

Tillage

Vinification

Direct pressing, light settling, alcoholic and malolactic fermentation in oak barrels. Aged 18 months in barrels. Racking, then light filtration before bottling. No gluing.