### **PULIGNY-MONTRACHET**



#### **Characteritics**

- > GRAPE VARIETY
  Chardonnay
- > CLIMAT (PLOT)
  Les Petits Nosroyes et la
  Corvée des Vignes
- > VINEYARD AREA 0,9 hectare (2,22 acres)
- > YEAR OF PLANTING 1960 et 1965
- > TYPE OF APPELLATION Village

### **Location map**



#### Terroir and location

Between Chassagne-Montrachet and Meursault, Puligny-Montrachet opens onto the gates of the Grands Crus. Its prestigious terroir, facing southeast, gives birth to refined and elegant wines.

This white wine comes from vines rooted in well-drained, stony clay-limestone soils that ensure excellent ripening. It is vinified traditionally and aged in oak barrels for 12 to 14 months.

## **Tasting notes**

This wine offers a noble and refined aromatic profile. On the palate, its acidity is subtle, allowing an intense suppleness and remarkable persistence to shine through.

# Food and wine pairing

This charming wine pairs perfectly with large shellfish and poached fish in cream sauce. It is also an excellent companion to poultry liver pâtés.

