

The nobility of a high-altitude Premier Cru from stony limestone. Rich, powerful, and taut.

HÉRITAGE

Puligny-Montrachet 1er Cru *Sous le Puits*



Varietal: Chardonnay / **Appellation:** Puligny-Montrachet / **Blanc**
Level: 1er Cru / **Average production:** 1 300 bottles

TASTING NOTES AND PAIRINGS

With its beautiful golden yellow color, this wine offers floral aromas on the nose combined with notes of honey, peach, and acacia. On the palate, it reveals richness, with buttery notes balanced by a lovely acidity. On the finish, notes of white pepper blend with a light oakiness. Serve between 12 and 14°C, with pan-fried foie gras, grilled green asparagus, or a strong cheese (Roquefort).

OUR VINEYARD

Located above the hamlet of Blagny, this old Chardonnay vineyard covers an area of 0.26 hectares. At an altitude of 350-360 meters, it faces south-east. Its soil is stony clay-limestone, and its subsoil is marl-limestone, made up of white marl.

VINIFICATION AND AGEING

Hand-harvested. Pressing and settling. Alcoholic fermentation in French oak barrels: one part in new barrels and the other in barrels previously used for one or two wines. Aged on fine lees. Malolactic fermentation. Aged for at least 8 months before bottling.

AWARDS

Burghound: 90-92/100 for the 2019 vintage and 90/100 for the 2020 vintage.

