

Chardonnay from the top of the hill. Pure, very stony limestone terroir. Salty tension and energy.

HÉRITAGE

## Puligny-Montrachet *Le Trézin*



**Varietal:** Chardonnay / **Appellation:** Puligny-Montrachet / **Blanc**  
**Level:** Village / **Average production:** 1 100 bottles

### TASTING NOTES AND PAIRINGS

With a clear straw-yellow color, this wine reveals a nose with notes of honey, apricot, and gingerbread, along with freshness. The palate is long and offers beautiful complexity, with medium oak notes and a chalky, spicy finish. Served between 12 and 14°C, it pairs well with salmon fillet in a cream sauce, chicken stew, or ricotta ravioli with herbs.

### OUR VINEYARD

Located above the hamlet of Blagny, this Chardonnay vineyard is at an altitude of 350 - 360 meters. Covering an area of 0.21 hectares, it faces east/southeast and is approximately 40 years old. The soil is stony clay-limestone, and the subsoil is marl-limestone and 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: 88-91/100 for the 2019 vintage.

