



Puligny-Montrachet 1er Cru Clos de la Garenne 2015

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2g/l g/l

pH
3.25

Total Acidity
6.137706 g/l

Drinking Window
2023 - 2035

Tasting Guide



Tasting note printed
21/07/2024

Winemaker Notes

Another great wine from the superb estates of the Duc de Magenta. The wine is full and elegant with seductive, rich, ripe fruit, seamless oak, elegant acid balance and great complexity.

Vineyard

Puligny Montrachet, situated to the south of Meursault and to the north of Chassagne Montrachet, shares with Chassagne a handful of the greatest white wines in the world. The 'La Garenne' vineyard lies near 'Les Folatières' and 'Les Referts', roughly mid-way between Meursault and Montrachet. Chalky soil of medium density.

Winemaking

Maison Louis Jadot practices traditional oak vinification to obtain a full-flavoured yet graceful wine of exceptional balance and breed, with complex distinctive aromas typical of Puligny.

Vintage

2015 began with a very cold winter and a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry, allowing the vines to grow at a fast pace with flowering occurring in ideal conditions. The Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall which allowed the vines to finish their ripening in ideal conditions however yields were low due to the limited water available for the vines' roots. Harvest began on the 31st August and 2015 has shown to be a dense and mature vintage with a surprisingly pleasant balance.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

