



Puligny-Montrachet 2018

6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
0.7 g/l

pH
3.18

Total Acidity
6.22 g/l

Drinking Window
2024 - 2038

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

Tasting note printed
23/01/2025

Winemaker Notes

The wines of Puligny Montrachet are generally characterised by greater firmness and depth than those of Meursault, and by greater refinement and delicacy than those of Chassagne. They are characterised by very distinctive aromas: almond, fern, exotic fruit, amber and white flowers. The acidity in the mouth is subtle.

Vineyard

The vineyards are centred around Puligny and a part of the Blagny hamlet, on a gentle, east facing slope, about 230 to 390 m above sea level. The stony clay and chalk soil, drains well and warms through easily. Chardonnay is the only grape variety used for the white wines.

Winemaking

The Puligny Montrachet is vinified and then aged for 12-15 months in barrel.

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Great with a freshly baked ham

