



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
14.00%

Residual Sugar
0.6 g/l

pH
3.27

Total Acidity
6.47 g/l

Tasting Guide



Tasting note printed
23/12/2024

Puligny-Montrachet 2021

2019 6x75cl

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted White Meats

Great with a freshly baked ham

