



# Puligny-Montrachet 2020

## 6x75cl

### Grapes

100% Chardonnay

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.22

### Total Acidity

6.68 g/l

### Drinking Window

2024 - 2032

### Tasting Guide



### Tasting note printed

23/12/2024

## 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 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.

## Vintage

As with last year, winter 2019-20 was both mild and relatively dry. The first days of April were cooler, and helped to slow the pace of growth slightly. Things picked up again during the last half of the month, when temperatures rose to around 25 degrees - unusually warm for this time of year - as the plants were able to synthesise high levels of organic acids. May brought some rainfall, which allowed the vines to continue their growth uninterrupted, and the first flowers were seen on the young Chardonnay vines in mid-May. Full flowering took place towards the end of May and the beginning of June, and the berries swelled rapidly despite the general lack of rainfall. Growth, whilst not entirely even across the region, was around three weeks ahead of schedule. Véraison occurred with minimal disease pressure at the start of July. Burgundy sweltered through several heatwaves. The extremely dry weather slowed the pace of véraison by the end of July, particularly among the vines carrying the heaviest weight of bunches. Nevertheless, by the end of July, véraison had more or less passed the midway point, and the leaves remained green. The slopes were hit by a further heatwave in mid-August, and the more fragile plants began showing signs of hydric stress, with a yellowing at the base of their leaves. Due to the lack of rainfall, the ripening accelerated, with Pinot Noir taking the lead over most of the Chardonnay vines. The grapes were very healthy, with no trace of mildew or rot. Harvesting began with the early Pinot Noir sectors (Volnay, Meursault, Beaune, Savigny) on 19th August, followed by the Côte de Nuits a week later, with all of the harvest brought in by the end of a warm September. But it had been a very dry season with several heat spikes in August, causing the vines to shut down. This, slightly counter intuitively, contributed to balanced alcohols and higher acidity in the final wines.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff, roasted chicken or vegetable tart.

