



# Puligny-Montrachet 2021

## 6x75cl

Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13%

Residual Sugar  
less than 2 g/l

pH  
3.27

Total Acidity  
6.55 g/l

Drinking Window  
2025 - 2030

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
04/04/2025

### 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

Puligny-Montrachet, situated to the south of Meursault and to the north of Chassagne-Montrachet, shares with Chassagne a handful of the greatest white wine vineyards in the world.

### Winemaking

Grapes are hand harvested and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by Jadot cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

### Food match

Perfect with fish, white meats, salads or simply on its own.

