



Puligny-Montrachet 2021

6x75cl

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.27

Total Acidity
6.550968 g/l

Drinking Window
2024 - 2030

Tasting Guide

1 2 3 4 5 6 7 8

Dry Medium Sweet

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

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

Grilled and Roasted White Meats

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

