



DOMAINE HERITIERS SAINT GENYS

AOP Puligny-Montrachet

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in the heart of Chassagne-Montrachet, Domaine Héritiers Saint-Genys stands out for its artisanal approach and quest for precision in winemaking. Patrice du Jeu, a passionate owner, emphasizes gentle and non-interventionist oenology to reveal the identity of the terroirs. The estate has vines in Côte de Beaune, Côte Chalonnaise, and Beaujolais, cultivating mainly Pinot Noir and Chardonnay. The estate favors controlled yields, manual harvesting, and vinification with indigenous yeasts, with aging in oak barrels for 12 to 18 months. The wines offer an elegant structure and great depth, whether it be the chiselled whites or the silky reds with melted tannins. A refined signature of Burgundy.

VARIETAL

Chardonnay 100%

LOCATION

Plot located at the foot of the slope, bordering the Premier Cru area, with eastern exposure and light limestone soil enriched with white marl.

TERROIR

Well-drained, highly calcareous soils, lending finesse and tension to the wine.

IN THE VINEYARD

Precision viticulture with controlled yields and soil cultivation respectful of biodiversity.

HARVEST

Manual harvesting with careful sorting in the vineyard.

WINEMAKING

Gentle whole-cluster pressing, static cold settling, fermentation in oak barrels.

AGEING

Aged for 12 months in French oak barrels, 25% of which are new, with moderate bâtonnage.

SERVING

Serving temperature: 12 to 14°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Puligny-Montrachet "Les Levrons" captures the elegance and precision of the finest whites from the Côte de Beaune. Its bright pale gold hue precedes a pure, expressive nose combining white flowers, candied lemon, fresh almond, and a subtle buttery note. On the palate, the balance is striking: a tense, linear attack gives way to a silky texture and a chalky minerality emblematic of the terroir. The long, finely cut finish reveals hints of salinity and gentle spice the mark of a perfectly mastered ageing and a great Chardonnay built to age.

FOOD PAIRINGS

This great white wine naturally complements refined and delicate cuisine. It pairs beautifully with just-seared scallops, turbot with hollandaise sauce, or Bresse chicken with cream and morels. It also harmonizes well with elegant vegetarian dishes like white asparagus risotto, parsnip purée, or a delicate sweet onion tart. For cheese, opt for aged pressed cheeses like Comté or Beaufort.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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