



DOMAINE LAURENT BOUSSEY

AOP Puligny-Montrachet

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Monthelie, in the heart of the Côte de Beaune, Domaine Laurent Boussey perpetuates a viticultural know-how passed down for five generations. Laurent and Karen Boussey now manage this family estate, which spans 15 hectares and produces 24 appellations. The estate is renowned for its red and white wines, notably in Meursault, Pommard, and Beaune. Reasoned agriculture is a given: the soils are plowed, treatments are limited, and harvesting is done manually to keep only the best grapes. Vinification respects Burgundian traditions with long fermentations and aging in oak barrels, bringing depth and finesse to the wines. Each cuvée is meticulously assembled to express the full potential of its terroir. The originality of the estate lies in its exceptional heritage of old vines, with some parcels over 60 years old. This longevity gives the wines remarkable concentration and complexity, ensuring great aging potential.

VARIETAL

Chardonnay 100%

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Manual harvesting.

WINEMAKING

White winemaking begins with gentle pressing of Chardonnay grapes, followed by settling and a low-temperature fermentation lasting several days to capture the fruit and voluptuous character of the great white wines of Burgundy. The wines are then aged in oak barrels for 12 months, with new oak proportions varying from 10% to 50%. Finally, bottling takes place at the estate.

AGEING

Ageing takes place in vats and oak barrels, depending on the cuvée, with a proportion of new oak. Ageing on the lees brings aromatic complexity, depth, and balance, while careful maturation ensures freshness and finesse.

SERVING

Serving: 10–12°C

AGEING POTENTIAL

3 to 5 years

TASTING

Lots of freshness and finesse. The nose reveals acacia, hazelnut, roasted almond, vanilla, and white pepper. A wine with strong typicity and excellent ageing potential.

FOOD PAIRINGS

Sole fillet with tarragon butter, Bresse chicken with a light cream sauce, or sweetbreads with white truffle.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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