

PULIGNY-MONTRACHET

LE VILLAGE

2024

848 BOTTLES



PHILOSOPHY

Elegance and pureness: along with Meursault and Chassagne-Montrachet, the small village of Puligny-Montrachet is the third element in the “Golden Triangle” of the illustrious Côte de Beaune appellations that produce white wines which are famous around the world. The main characteristics of Puligny are elegance, pureness, precision and assertiveness. They are considered to be the archetype for the world’s great Chardonnays.

THE CUVÉE

The grapes for our Puligny-Montrachet hail essentially from the “Corvée des Vignes” plot, located in the northern part of the appellation, close to Meursault Premier Cru Charmes. The vines grow at the bottom of the slopes in alluvial and clayey soil that overlie hard limestone subsoil composed of the prized local Chassagne stone.

VINIFICATION AND AGING

The grapes were hand-harvested. After gentle whole-bunch pressing and light settling, vinification took place entirely in oak barrels over fourteen days, with regular stirring of the lees. The wine is aged in three one-year-old barrels and two second-use barrels.





EDOUARD DELAUNAY
Nuits-Saint-Georges

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TASTING NOTES

Very pale golden colour, bright with a crystalline appearance. The nose is both intense and delicate, expressing notes of citrus and white fruits (pear, white peach, Victoria pineapple), followed by nuances of mandarin and bergamot, lifted by a fresh hint of menthol. The palate impresses with an ample and deep attack, combining density and freshness with remarkable balance. A silky texture, characteristic of fine clay soils, accompanies a precise structure that extends the wine with elegance. The finish is long and persistent, marked by a distinctive saline note, true to its origin. A great white wine, perfectly crafted in both vinification and ageing.

JANCIS
ROBINSON

16+
points

JASPER MORRIS

90-9
1
points

