

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE POTINET AMPEAU

AOP Puligny-Montrachet Premier Cru Champ Gain
White



PRESENTATION

Present for five generations in Monthelie, Domaine Potinet-Ampeau spans ten hectares, spread across the most beautiful villages of the Côte de Beaune: Meursault, Pommard, Volnay, and Monthelie. Faithful to its heritage, the estate is dedicated to producing long-aging wines that evolve beautifully over time. Contrary to the current trend of wines to be drunk young, here, each cuvée is designed to be patient in the cellar and fully reveal its potential over the years. Its unique character? A bold stance in favor of long-aging wines, distinguished by their depth and complexity.

VARIETAL

Chardonnay 100%

TERROIR

The soils are clay/limestone.

IN THE VINEYARD

Key vineyard practices include soil treatments and management (such as tilling, cover cropping, etc.), canopy work to balance sun exposure and ventilation, yield control to ensure concentration, and thoughtful timing of manual or mechanical interventions.

HARVEST

Practiced under a "reasoned agriculture" approach.

WINEMAKING

A traditional Burgundian winemaking approach: mechanical pressing, settling (débouillage), then transfer into oak barrels.

AGEING

Ageing periods of 18 to 22 months with a portion of new oak (10%). The wine is barrel-aged, undergoes strict filtration, bottled by gravity, and aged in our cellars for at least 2 years before release.

SERVING

Serving Temperature: 10–12°C

AGEING POTENTIAL

10 to 15 years

TASTING

This Puligny-Montrachet Premier Cru "Champ Gain" stands out for its brilliance and purity. Its pale gold robe with silver reflections announces a very fine nose, combining notes of white flowers (hawthorn, acacia), fresh citrus, white peach, and hazelnut. Upon aeration, more complex nuances emerge: gunflint and fresh butter, revealing a subtle and perfectly integrated oak influence. On the palate, the attack is straight and taut, supported by pronounced mineral structure and sharp acidity. The finish, long and saline, confirms the elegance and verticality of this great terroir Chardonnay.

FOOD PAIRINGS

Ideal with refined cuisine: seared scallops, a fillet of sea bass with fennel, or Bresse poultry in cream with morels. Also excellent with iodized dishes such as warm oysters with sabayon or a langoustine tartare. For cheeses, pair with mildly aged pressed cheeses like young Comté or a lightly aged goat cheese.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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