



PULIGNY-MONTRACHET 1ER CRU "LA GARENNE" 2022

CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

Just a few metres from the Grands Crus, this Appellation d'Origine Contrôlée instituted in 1937 offers a white wine with a strong personality and an outstanding reputation. The vines often grow in brown limestone soils, or limestone with alternating marly clay-limestone banks, sometimes deep or right on the base rock.

TASTING: rare and complex

Food pairings: Marinated sea bream with caviar

Potential and cellaring advice: 3 to 10 years. Serving temperature: 14°C

VINEYARD

- Exposition: South-east
- Soil and Subsoil: Bathonian clay-limestone slope near Blagny
- Density of planting: 9 000 vines/ha

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 18 months, 30% new barrels
- Production: 1200 bottles

CÔTE DE BEAUNE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The harvest was a generous one and was also of excellent quality. Maturity is the order of the day, with particularly aromatic wines. Hints of citrus and ripe fruit mingle with delicate floral notes, often accompanied by slightly spicy, patisserie flavours. On the palate the wine is tender and fleshy, with good body. The pleasant roundness and gourmet finish mean wines of this vintage are well-balanced, with excellent ageing potential.