



PULIGNY-MONTRACHET 2020

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

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: intense and precise

Food pairings: Linguine alle vongole

Potential and cellaring advice: 3 to 7 years. Serving temperature: 14°C

VINEYARD

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 18 months, 30% new barrels
- Production: 1500 bottles

