



PULIGNY-MONTRACHET 2021

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

CÔTE DE BEAUNE 2021 (WHITE)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. In Côte de Beaune, very low yields and meticulous sorting at the winery resulted in high-quality wines with great aromatic richness and perfect balance. On the nose, subtle floral aromas accompany intense fruity notes with lime blossom and acacia rubbing shoulders with pear, peach, ripe citrus, and candied lemons. In the mouth, vigor dominates, underscored by a distinct roundness. These wines have good body and a certain tension on the finish that confirms their good ageing potential.