

PULIGNY MONTRACHET 2010

Terroir

The source rock and the basement are mainly calcareous. On surface, we find a white, slightly clayey marl for certain plots of land. Rich in pebbles, they are quite well drained with a South / Southeast exposure.

Average age of vineyards: 35 - 45 years

Grape Variety

100 % CHARDONNAY

Our oenologist's comments

The wine has a beautiful golden color, light yellow with green and brilliant reflections. The nose expresses himself on notes of flint, flowers of locust tree, hawthorn; vine peach with a point of citrus fruit. It is complex and displays a wide aromatic pallet. The wooded is subtly involved with a touch of toast, brioche and fresh butter. In the mouth, the attack is ample, chiselled with a crunchy texture. The middle of mouth is fluid on a beautiful roundness mixed with a greedy acidity. The end of mouth is persistent, Elegant and crystalline. Wine which can be appreciated right now or which can be kept 3 - 5 years according to your tastes.

Sommelier's advice

To be served with foie gras, lobsters with cream, grilled sea fish, but also with cheeses such as the Brie de Meaux, goat cheese or Comté.

Awards and reviews

Burgundia d'Or in October 2011

