

Côte de Beaune



Chardonnay

PULIGNY-MONTRACHET

2017



About the vintage :

After a mild winter, we haven't expected that spring would be marked by a polar cold, which affected the vineyard at the end of April and caused an episode of frost unprecedented in its scope. Fortunately, the vine resumed its cycle thanks to the return of the sun and the heat in June. Flowering, fruit set and maturation went smoothly, and also thanks to a beautiful late season. Great balances on the palate, which confer elegance, finesse and structure to the wines, for white as for red. They make up the unexpected signature of this vintage.

TERROIR

Just a few metres from the Grands Crus, the Appellation offers a wine with an assertive personality and a high reputation. The vines often occupy brown limestone soils, or limestone with alternating marly-clay and limestone banks, sometimes deep or even hard rock. The clayey silts are thick in height and fine-grained lower down the slope. Exposure to the east and south-east between 230 and 320 metres above sea level.

VINIFICATION

Hand harvest, sorting of the grapes, no crushing but pneumatic pressing. Settling of the juice at room temperature during 12 hours. Fermentation on fine lees in 30% new oak barrels and 70% barrels of 1 wine.

AGEING

Matured in oak barrels during 15 months.

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