



Côte de Beaune  
Chardonnay 2018

# PULIGNY-MONTRACHET



## About the vintage :

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnays. The Pinots Noirs were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

## 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.

## ELEVAGE

Aged in oak barrels during 15 months.



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