



#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.



#### APPELLATION DESCRIPTION

In 1879, Puligny added its name to that of its more renowned Grand Cru: Montrachet. The exceptional terroirs of Puligny-Montrachet offer optimum conditions for the Chardonnay grape variety. The "Champ Gain" climat covers 10 hectares of vines situated just below "La Garenne" on the upper parts of the hillside. The name of this parcel signifies "land reclamation on the forest". The domaine has owned this climat since the 2014 vintage.

Exposition : South-East  
Soil : Light, shallow, pebbly soils  
Grape Variety : Chardonnay

*Characteristics of our plot*  
Surface area : 1 ha 05 a 07 ca [2,60 Acres]  
Years the vines were planted : 1955, 2017



#### WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (40-50% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 17 to 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



#### TASTING

Attractive nose offering subtle and seductive notes of citrus and exotic fruits combined with delicate toasty notes. The palate is rich and well-balanced with a smooth mouthfeel and taut, mineral structure. A very harmonious wine with exceptional aromatic persistency.

Serve with : Fresh salmon, pike in a white butter sauce, farm-bred chicken in a morel mushroom sauce

Serve at : 12 to 14°C

Cellaring Potential : 8 to 10 years