



Puligny-Montrachet 1er Cru "La Garenne" 2020

Appellation
Puligny-Montrachet 1er Cru

AOP Classification
Premier Cru

Varietal
Chardonnay

Region
Côte de Beaune

Harvest
Manual

Terroir
Clay-limestone



Winemaker Notes :

On the nose, our 1er Cru "La Garenne" reveals notes of yellow fruit and citrus. On the palate, this wine is fresh and chiseled. It reveals a balance between elegance and energy.

Food & Wine Pairing :

Shellfish / Oysters / Seafood, Fish, White meat and poultry

Ageing Potential :

7-10 years

Vinification :

Immediately after the harvest, the grapes are pressed in whole bunches in a pneumatic press, then we carry out a static settling of the juice for 24 hours at 12°C. The musts are then put directly into barrels and the alcoholic and malolactic fermentations are carried out.

Ageing :

14 months in French oak barrels

Barrels :

Lightly toasted so-called blonde, 30% new barrels

Serving Temperature :

12-14°

Perfect pairing :

Perfect alliance with a monkfish fondue with turmeric and coriander

Bordered by Meursault to the north and Chassagne-Montrachet to the south, the Puligny-Montrachet appellation is at the heart of the world's finest Chardonnay terroir, including the famous Montrachet. Situated just above the "Champgains", on limestone and marl soil, the "La Garenne" vineyard benefits from an ideal south-east exposure. At the time, a "garenne" was a wood surrounded by walls, owned by the lords for hunting small game and more particularly rabbits, hence the expression "lapin de garenne".

Wine & Spirit Magazine : 89/100 | déc. 2023

International Wine Challenge : Silver - 90/100 | mai 2023