

CHANSON

En Bourgogne depuis 1750



Puligny-Montrachet

Puligny-Montrachet Champs Gains 1^{er} Cru 2016



Grape Variety : Chardonnay

Soil : Mix of clay and limestone

Site : Excellent situation in the heart of the Premiers Crus of Puligny Montrachet. The vineyard is situated mid-slope, in short distance from the Hameau de Blagny.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering. The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification : after a mild pressing, the wines are aged in wooden casks in our XVth century cellars for 12 - 14 months. Moderate use of new oak.

Tasting : Pale gold colour. Delicated floral fragrances mixed with aromas of pale fleshed fruit and citrus fruit. Delicate minerality. Hint of vanilla. Well-structured and ample. Well-balanced on a tight texture. Long and elegant finish.

Food pairing : To be enjoyed with fish (salmon), seafood and some goat cheeses.