



Puligny-Montrachet

APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **17 Premiers Crus Climats**.

The commune of Puligny-Montrachet also produces **5 Grands Crus** (see *Appellation* sheets No. 52).

Red wines from the defined area of this *appellation* may use the alternative *appellation* CÔTE DE BEAUNE-VILLAGES.

Producing commune: **Puligny-Montrachet**.

The *appellation* PULIGNY-MONTRACHET and PULIGNY-MONTRACHET PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

White: this wine is a bright gold colour with greenish highlights, becoming more intense with age. The bouquet brings together hawthorn blossoms, ripe grapes, marzipan, hazelnut, amber, lemon-grass and green apple. Milky (butter, hot croissant) and mineral aromas (flint) are commonplace, as is honey. Body and bouquet blend into a subtle harmony. This wine combines grace with a well-defined character and a remarkable concentration.

Red: the red wine is bright ruby when young, darkening with age. Its bouquet is divided between small red fruits (raspberry gooseberry) and black fruits (blackcurrant blackberry) later shifting towards leather, musk and fur. Tender and well-fruited, it is well put-together and does well with several years' aging.

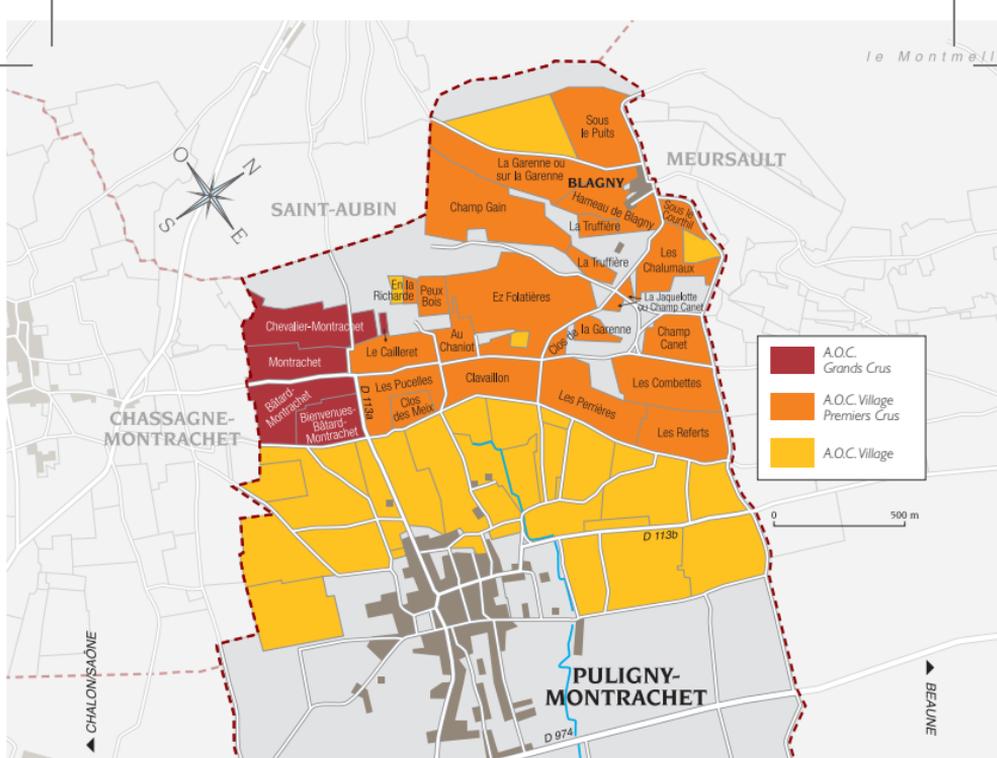
SERVING SUGGESTIONS

White: Puligny-Montrachet and its *Premiers Crus* are concentrated and well-bred. Their balance, aromatic complexity, and purified style demand delicate but rich food. They are equally at home with poultry in sauce or veal fried with mushrooms. Their great distinction elicits a grateful response from *foie gras*, lobster, crawfish, and grilled or fried sea-fish. On the cheese-board, its natural allies are goat cheeses, Reblochon, or soft-centred cheeses like Brie de Meaux.

Serving temperature: 11 to 13°C.

Red: its opulent and fleshy structure will lend lusciousness and fullness to veal, pork, and roast fowl, as well as to hard cheeses like Comté.

Serving temperature: 14 to 16°C.



LOCATION

Puligny-Montrachet, along with Chassagne, is the most perfect expression of the *Chardonnay* grape. The *appellation* was created in 1937 on soils separated by only a few metres from the *Grands Crus*. The white wines have well-defined personalities and an established reputation. The plots which adjoin the hamlet of Blagny produce an excellent red wine from the *Pinot Noir* grape.

SOILS

The vines in many cases occupy brown limestone soils, or soils where limestone alternates with marls and limy-clays. Soils are deep in some places. In others, the rock is exposed at the surface. Where there are clayey alluvia, these are coarser higher up and finer at the foot of the slope. Exposures East and South-East. Altitude: 230-320 metres.

COLOUR(S) AND GRAPE VARIETY(IES)

Almost all **whites** - *Chardonnay*.
Reds - *Pinot Noir*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Whites: **95.02 ha** (including **90.97 ha**

Premier Cru).

Reds: **0.36 ha**

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Whites: **10,655 hl** (including **4,730 hl**

Premier Cru).

Reds: **21 hl** (including **2 hl** *Premier Cru*).

*In 2018 **5 years average, 2014-2018

PREMIERS CRUS CLIMATS

Sous le Puits, La Garenne, Hameau de Blagny, La Truffière, Champ Gain, Les Chalumaux, Champ Canet, Clos de la Garenne, Les Folatières, Le Cailleret, Les Demoiselles, Les Pucelles, Clavaillon, Les Perrières, Les Mouchère, Les Combettes, Les Referts.