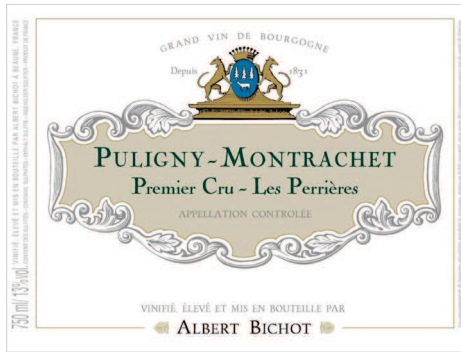


# PULIGNY-MONTRACHET 1ER CRU "LES PERRIÈRES"



**Côte de Beaune**

**100 % Chardonnay**

**AOC 1er Cru**

**The vineyard:**  
 Calcareous clay,  
 overlying a stony strip

**Vinification:**  
 Oak barrels  
 35 % new oak  
 6 weeks to 2 months

**Ageing:**  
 100 % in oak barrels  
 25 % new oak  
 14 to 16 months

*The reputation of the village and its name are partly linked to the existence of the most famous white Grand Cru in Burgundy: the celebrated Montrachet. The "Les Perrières" Premier Cru is a single vineyard located at equi-distance between Montrachet to the south and the Meursault Charmes appellation to the north. The particularly stony ("pierreuse") soil found here is what gave the vineyard its name.*

## Tasting notes

The nose is very typical of Les Perrières: a combination of freshness (mentholated notes) and lovely minerality. This wine features fruity flavours on the palate with good volume and pleasing roundness. The overall harmony of the wine comes together in a long, complex finish.

## Food/wine pairing

Our Puligny-Montrachet Premier Cru "Les Perrières" is a very good choice to pair with fish in sauce, shellfish or blue cheeses.

## Serving and cellaring

Serve between 12 and 13°C. (53°F - 57°F)

This wine may be laid down for 2 to 7 years or more.

