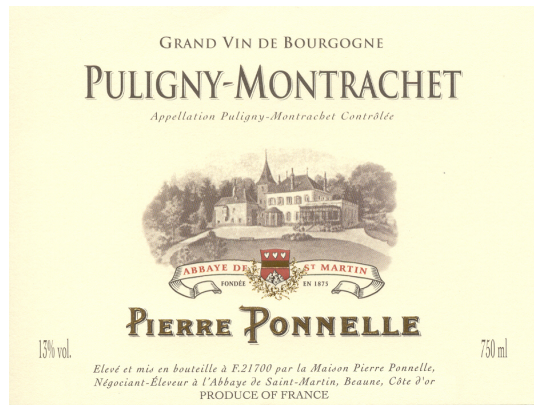


PULIGNY-MONTRACHET



TERROIR

Puligny-Montrachet shares with Chassagne Montrachet one of the best soils to grow chardonnay. The vines there produce wines that are very fruity but extremely well balanced between acidité and roundness.

TASTING

The color is beautifully golden, with an outstanding brilliance.

It is clear with lots of aromas, such as almond paste, exotic fruits, amber and white flowers. Under good ageing condition, it shows extreme finesse and fruitiness.

The attack is vivid and buttery. The acidity is subtle, allowing the intense smoothness and impressive lingering taste to come through. The middle of the mouth is elegant with the taste of beautiful soft spices.

FOOD MATCHING

Recommended with fish, shellfish, frog legs, snails, and poultry, pork, or veal with sauce.

REGION	Bourgogne
SUB-REGION	Côte de Beaune
TYPE	AOC
LEVEL	Village
GRAPES	Chardonnay
SERVICE TEMPERATURE	10°C
AGING POTENTIAL	8 years
COLOR	White

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