



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

PULIGNY-MONTRACHET 2020

VILLAGE WINE - 100% CHARDONNAY

The vineyard site in the middle part of the Côte de Beaune is famous for its great wines. Puligny-Montrachet, as one of the villages of the Côte des Blancs, is one of these celebrated appellations.



HISTORY & TRADITION:

- Made famous by the illustrious Montrachet Grand Cru vineyard, Puligny has an ancient origin. Puligny may have belonged to a certain Pullius during the Roman empire. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius, a fairly common name at the time).
- Soil: limestone. Mixture of ochre earth and small pebbles.

VITICULTURE:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers with long term contracts.

VINIFICATION:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- No yeasts or enzymes are used. The wine goes directly into barrels after "débouillage" (decanting of white wine to reduce sediment).

AGEING TYPE:

- In barrels (25% in new oak).
- Length: 12 months.
- Origin of the wood: French oak forests.

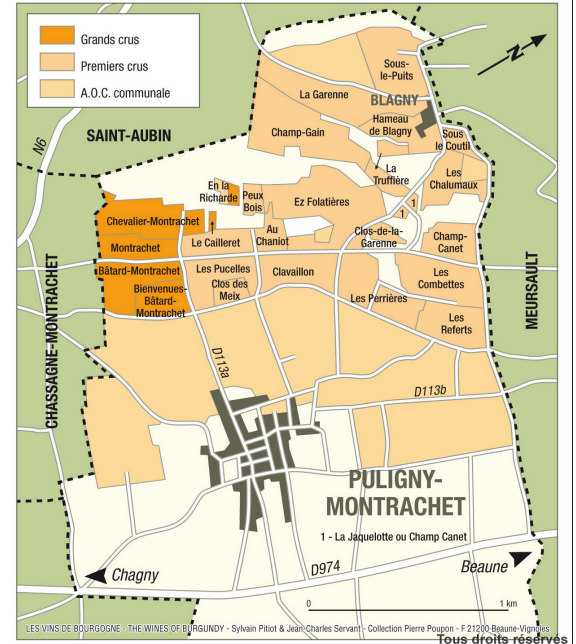
Tasting note by Véronique Boss-Drouhin

"A wine of great finesse, distinguished and elegant. The colour is pure and bright, with light glints of white gold. The aromas evoke trees in bloom and white flesh fruit, like white peaches. With age, the aromas evolve towards almond and lightly grilled dried fruit. On the palate, there is a sensation of fresh silkiness. Long and persistent in the aftertaste, ending on an exceptional wealth of flavors, both floral and fruity".

2020 Vintage: The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

Serving: Temperature: 55°C.

Cellaring: 4 to 15 years.



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