



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2020 PULIGNY-MONTRACHET CLOS DE LA GARENNE PREMIER CRU- 100% CHARDONNAY

The vineyard site is 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:

The total production of this vineyard is very small, the vineyard being only 3.75 acres. Puligny may have belonged to a certain Pullius in Gallo-Roman times. His estate was called "Pulliniacus" from which is derived the name Puligny (i.e. the property of Pullius). The name Garenne, means "warren" (a place where wild rabbits lived). This piece of land, on a mild slope, is now very highly prized. Soil: limestone. Mix of ochre earth and pebbles.

Viticulture:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Pruning: Guyot. Yield: 49hl/ha, low on purpose to limit the production of each vine stock.
- 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 to reduce sediment).
- Ageing: Type: in barrels (25% in new oak). Length: 12 months. Origin of the wood: French oak forests.
- Follow-up: barrel by barrel.

Tasting note by Véronique Boss-Drouhin

"Great finesse and breed in this wine. The colour, barely golden, is brilliant. On the nose, refined aromas of hawthorn, fresh almond and apricot, evolving towards candied fruit, hazelnut and grilled dried fruit. On the palate, a beautiful structure harmonizing nicely with fresh and velvety sensations. Long aftertaste, especially in the flavours".

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.



0 12086 35421 2

Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

